



DIETARY COOK/AIDE

Full-Time

Posting Number:	HR058134	Posting Date:	May 2 , 2025	Date Available:	Immediately
Position Summary:	The Dietary Cook/Aide has a variety of tasks in and outside of the Dietary Department. Dietary duties include prepping food, cooking, and serving, as applicable. This position is responsible for preparing food in accordance with established menus, recipes, quality, and sanitation standards. Sanitary duties include cleaning kitchen equipment, dishes, and surfaces as required, and some cleaning duties in the dining area. Works closely with other Dietary personnel to perform all of the daily functions of the department.				
Essential Job Duties:	Prepares sufficient food to meet patient, employee, and visitor needs, including food for special/catered events and food for the retail cafeteria Makes, portions, and/or serves food using proper measuring equipment and serving utensils, while maintaining quality-control standards Checks to make sure that all foods are attractively plated Assures that catered events requiring refreshments are assembled correctly and completely, and are delivered to the specified area at least 15 minutes prior to scheduled time Takes food and equipment temperatures daily, and records on appropriate logs Portions and serves a variety of food items on patient tray line Evaluates customer satisfaction with food and service, recommending changes as needed Cleans equipment and work area using recommended cleaning agents and following established procedures Wears appropriate protective equipment when cleaning Strictly adheres to standardized recipes and preparation procedures to make sure that food is consistent in quality Works efficiently and carefully on tray line, ensuring that all items marked on the menu are provided to the patient Uses equipment safely and maintains equipment to keep it in working order Helps put stock away to best of physical capabilities, appropriately dating boxes and using the first-in, first-out principle Pulls food requiring defrosting from freezer 48 hours before needed use Wraps, labels, dates, and freezes any leftover foods that are not scheduled for use in the immediate future Attends all mandatory in-services and meetings Adjusts production, as necessary, for changes in census, preventing overproduction and underproduction Attempts to keep food waste to a minimum Assist in the delivery of the hot/cold food cart to the designated area Other duties as assigned.				
Qualifications:	Previous commercial dietary experience is highly preferred. High school diploma or equivalent is preferred, but not required. Has current CPR Card (New hires must obtain within 90 days of hire). Has current Food Handler's Card (New hires must obtain within 14 days of hire). ServSafe Certification is required (New hires must obtain within 30 days of hire).				
Position Wage Range:	MIN:	\$17.74	MAX:	\$24.45	Sign-on Bonus: NONE
Differentials:	Evening:	\$1.50/hour	Weekend:	\$2.50/hour	Low-Census: \$4.00/hour
Schedule:	Days:	Tuesday, Wednesday, Thursday, Friday and Saturday		Hours:	6:00am – 2:30pm (Opening) 8:30am – 5:00pm (Mid-Day) 10:30am – 7:00pm (Closing) 8 – Hour Shifts
Department/FTE:	Dietary		FTE:	1.00; 40 HRS / Week	
Benefit Summary:	Full-time benefits include: Group Medical 3-tiered plan (employee premiums on the higher deductible option is paid in full by TRH); voluntary plans for Dental & Vision offered. Dependent coverage is also available. A Health Savings Account (HSA) is an option under our group medical plan. Employer paid basic plans for Life, Long-Term Disability, & Short-Term Disability with buyup options available. Voluntary Life with a guaranteed issue. AFLAC policies are available. A Flexible Spending Account (FSA) plan is offered. Vacation and sick accrual accounts are provided. Our retirement program offers two plans as options. A complimentary 24/7 Employee Assistance Program (EAP) for all staff is available. Insurance benefits are effective the first of the month following hire date.				
Physical Requirements:	Please see full Job Description in Human Resources				

INTERESTED CANDIDATES – PLEASE APPLY		HR USE ONLY
MAIL OR APPLY IN-PERSON:	Three Rivers Hospital Human Resources Department PO Box 577 507 Hospital Way Brewster, WA 98812 (509) 689-2517	
APPLY ONLINE:	www.threerivershospital.net	
HR CONTACT EMAIL:	opportunity@trhospital.net	
Three Rivers Hospital is an equal opportunity employer.		