Cook

Bigfork Valley Dietary / $19.00- $26.57 / Part-Time
258 Pine Tree Drive, Bigfork, MN, United States

Benefits- Full-Time/Part-Time Employees

- Health Insurance: Bigfork Valley offers medical insurance with a Health Savings Account and employer contributions.
- Dental Insurance: Bigfork Valley offers dental coverage through Delta Dental.
- Vision Plan: Bigfork Valley offers vision coverage through VSP Vision Network.
- Healthcare and Dependent Care Flexible Spending Accounts: Bigfork Valley offers both Healthcare FSAs and Dependent Care FSAs to employees.
- Life Insurance and Long-Term Disability: Basic term life insurance and Long-Term Disability are provided to employees at no cost. Supplemental voluntary life is also available for employees and their dependents.
- Retirement: Employees are eligible to contribute to a 457(b) (traditional or Roth), with Bigfork Valley providing a match after one year of employment.
- Employee Assistance Program: Bigfork Valley offers you and your family members free, short-term counseling, referral, and support services.
- Paid Time Off (PTO) to offer a work-life balance.
- Employee Referral Program
- Experience Pay Given
- Shift Differential

Job Summary

Operates various kitchen appliances, prepares and cooks large quantities of food for consumption by patients, residents, employees, and visitors. Works from established recipes and menus as directed by the Dietary Supervisor. Prepares individual meals for patients with special diet plans. May order and maintain necessary cooking supplies.

- Cooks food in quantities according to the menu and the number of persons to be served, using proper portions and following therapeutic diet guidelines.
- Bakes bread and pastry. Cuts meat.
- Plans special meals, taking advantage of seasonal foods and local availability. Serves meals.
- Substitutes appropriately when specific foods are unavailable.
- Directs activities of one or more workers who assist in preparing and serving meals.
- Washes dishes and cleans work area, tables, cabinets, freezers, coolers, and ovens according to established schedule.
- Collects and places garbage and trash in designated containers.
- Meets established meal and snack schedules.
- Follows governmental regulations, and facility policies and procedures relating to meal preparation and service, practicing appropriate sanitation and safety techniques.
- Observes and records various temperatures in accordance with state and Federal regulations.
- Maintains the security of the dietary department.
- Assists in receiving and storing food and supplies. Reports food/equipment needs to the Dietary Supervisor.
- Dates labels and stores foods properly.
- Maintains a positive attitude toward clients and coworkers.
- All other duties as assigned.

About the Position

- Full-Time
- Days
- On-Site at Bigfork Valley

Qualifications

- High School Diploma or GED preferred but not required.
- Six months of experience.
- Experience with hospital therapeutic diets within the past three years preferred.

*The hourly wage for this position is $19.00/hour to $26.57/hour, with a median wage of $22.79/hour. It is not typical for an individual to be hired at or near the top of the range for their role. Compensation decisions are dependent on the facts and circumstance of each case and on several factors including relevant work experience, education, certification & licensure, and internal equity. Hourly pay is just one part of the compensation package for employees.

EEO/AA Employer/Vets/Disability