



Dietary Aide Job Description

Supervisor: Dietary Manager

Requirements/Expectations:

- Taking resident meal orders
- Preparing and serving food items according to the resident's diets
- Logging resident intakes
- Logging food and refrigeration unit temperatures
- Logging dish machine temperatures
- Cleaning and sanitation of dining room
- Cleaning and sanitation of dish room
- Cleaning and sanitation of CCDI kitchenette
- Cleaning duties (including but not limited to dishes, surfaces, floors and removal of trash)
- Following cleaning and task list for dietary aide positions
- Occasional lifting of up to 50 lbs
- Assist in putting away deliveries
- Utilizing FIFO (First In First Out) for food items
- Assisting in keeping all food storage areas clean, orderly and items in date
- Communicating with the cook and Dietary Manager on resident's needs and inventory of kitchen products
- Following food safety rules
- Follow kitchen safety rules
- Follow FSH uniform policy

Degree of Latitude

Reports to the Dietary Manager

Work Environment

Work conducted in clean, well-lit, heated, and ventilated room. Should not involve exposure to communicable diseases and biohazards. May require participation with unpleasant individuals.

Qualifications

Must have organizational skills.

Must have patience.

Must have the ability to interact positively with others.