

A'viands Food Services: Larned State Hospital

Positions Available: Full-Time Cook, Full-Time Dietary Aide, and Full-Time Food Service Supervisor

Cook Supervisor

The Cook Supervisor is responsible for coordinating and supervising work of employees to ensure efficiency and adherence to established standards. Duties of this position include, instructing and training employees in all aspects of food service and sanitation, ensuring meal services begin on time and portion control, appearance and temperature for all food items is appropriate and of high quality. The ideal candidate must have experience supervising a team. Prior food production experience in an institutional setting is preferred. This position requires standing, walking, and bending throughout the entire work day and the ability to lift, stack and maneuver objects that may weigh 30 to 50 pounds.

Dietary Aide

The Dietary Aide is responsible for working as part of the dietary team to ensure smooth, efficient, and safe operation of the kitchen. Duties of this position include, assisting with meal service, setting and bussing tables in the dining room and assisting the cook as needed with food preparation and cleaning. The ideal candidate will have excellent customer service skills and be courteous and professional at all times. This position requires standing, walking, and bending throughout the entire work day and the ability to lift, stack and maneuver objects that may weigh 30 to 50 pounds.

Food Service Supervisor

The Food Service Supervisor is responsible for assisting in the successful operation of a dining service location and to help ensure client satisfaction. Duties of this position include supervising daily food production to ensure that A'viands'/Summit's standards of quality are being met consistently. The ideal candidate will have experience supervising multiple employees and have strong interpersonal and organizational skills. Preference may be given to candidates who possess an advanced degree in culinary arts or related field. This position requires standing, walking, and bending throughout the entire work day and the ability to lift, stack and maneuver objects that may weigh 30 to 50 pounds.

complete an online application through talentReef using the following link:

www.passion4foodservice.com

OR they apply over the phone by calling toll free 1-855-436-6373 (Ext. Code 101)