

DIETARY PORTER

JOB TITLE: DIETARY PORTER

DEPARTMENT: DIETARY

SUPERVISOR: DIETARY MANAGER

DUTIES AND RESPONSIBILITIES:

Summary:

Adheres to safe food handling procedures. Performs cleaning and sanitizing duties in work areas which includes equipment. Transports equipment, meals and supplies to various destinations according to requests.

Responsibilities:

The purpose of this position is to implement the established procedures for sanitizing eating utensils, clean and maintain work area, operate and maintain equipment in a cost-effective, efficient manner to safely meet residents' needs in compliance with federal, state, and local requirements. Experience is required. Operate heavy floor machines.

EDUCATION

- High School Graduate or GED

EXPERIENCE

- Hospital or Healthcare experience recommended
- 1 year experience in a food service operation recommended

KNOWLEDGE, SKILL AND ABILITY

- Ability to read and write, follow oral and written instructions.
- Ability to clearly and effectively communicate.
- Ability to tell time and read a clock.
- Ability to perform basic Math functions.

WORKING CONDITIONS

ENVIRONMENT

- Exposed to hazards from electrical/mechanical/power equipment
- Exposed to housekeeping/cleaning agents/chemicals
- Subject to hazards of flammable, explosive gases. Subject to burns and cuts. Subject to varying and unpredictable situations
- Exposed to hazards of steam and heat. Exposed to varying degrees of kitchen elements
- Subject to standing and walking most of the workday.
- Extreme Cold: temperature cold enough to cause marked bodily discomfort
- Extreme Heat: temperature hot enough to cause bodily discomfort
- Moisture: frequent contact with water and other liquids