Let Your Life Shine
NORMANDIE RIDGE
ALBRIGHT CARE-SERVICES

TITLE: Server **DEPARTMENT:** Dietary

SUPERVISOR: Food Service Manager **LOCATION:** Normandie Ridge

BRIEF DESCRIPTION: Responsible for the performance of a variety of duties in the kitchen, dining room, and dish room of the nursing home.

PRIMARY RESPONSIBILITIES:

- Serves and delivers food, including night snack.
- Cleans and sanitizes dishes, utensils, equipment and mops floor.
- Takes dishware to and from dining room.
- Sets up and cleans the dining room and dish room.
- Labels, dates, and stores food in a safe and sanitary manner.
- Uses mechanical equipment according to safety rules and regulations.
- Disposes of garbage and cleans dining room and dish room.
- Prepares, labels and dates nourishments and snacks.
- Follows evening check list for closing.
- Other duties as assigned by Food Service Supervisor.

QUALIFICATIONS:

- High school graduate or equivalent in training and experience.
- Demonstrates genuine concern for the needs of the elderly.
- Demonstrates good knowledge of sanitation and safety.
- Ability to follow oral and written instructions.

PHYSICAL DEMANDS:

- Ability to lift and carry 50 pounds (meats, flour, cartons of canned foods, garbage).
- Manual dexterity is necessary to handle equipment and carry out procedures.
- Communicates with others to coordinate job tasks.
- Reaches, handles, fingers, and feels in performance of duties.
- Visual acuity required in performance of duties.
- Stands 35%, Walks 60% and Sits 5%.