

 Oroville Hospital	<b>Job Description for Baker/Cook</b>	<b>Department:</b>	<b>Dietary Department</b>
		<b>Dept. #:</b>	<b>8340</b>
		Last Reviewed:	05/08; 08/12
		Last Updated:	

## **Reports To**

Director of Nutrition Services

## **Job Summary**

The Baker/Cook prepares the desserts for the noon and evening meals, for both the Cafeteria and the patients. Also prepares baked items for special functions as needed, cleans and washes own equipment used in food preparation. Cleans own work area.

## **Duties**

1. Responsible for preparation of desserts which are to be served at specified times
2. Manages own time, knowledge of quantity of food production, and basic skill in using needed equipment
3. Alert and able to carry on specified duties
4. Skill in measuring and/or weighing ingredients. Proper portioning of food to be served
5. Utilizes Chef's knife, mixer, food chopper, blender, oven and measuring equipment, steamer, meat slicer, and dishwasher
6. Desired outcome; food of highest quality possible
7. Will perform other duties as assigned

## **Qualifications**

1. Two years in institutional or commercial setting desirable
2. High School Graduate
3. Must have good communication skills

## **Lifting Requirements**

Medium – Generally lifting not more than 50 lbs. Maximum with frequent lifting and/or carrying of objects weighing up to 25 lbs.

Standing requirements are from 7 to 8 hours per day. Walking and standing are required to a significant degree.