

**Final Filing Date:** Open Until Filled

Dietary Manager Full Time Wage Rate: Dependent on Experience

Modoc Medical Center has an opening for a Full Time Dietary Manager for our Hospital. Under the direct supervision of the Director of Nursing, the Dietary Manager supervises the kitchen staff that are preparing and cooking foods for the hospital patients, personnel and visitors.

## Applicant must demonstrate competency in the following areas:

- Completes nutritional screening for Acute patients.
- Ensures cleaning and sanitation requirements are maintained.
- Maintains regulatory requirements, including all state, federal and county regulations.
- Visits acute patients for food preferences.
- Processes diet orders.
- Ensures infection control practices are always maintained.
- Ensures temperature logs for food, refrigerators and freezers are recorded.
- Ensures water temperatures and sanitizer logs are maintained.
- Performs any or all of the duties in the kitchen, tray line, cafeteria and dish rooms as required by staffing problems.

## Qualifications & Job Requirements (but not limited to):

- Certified Dietary Manager Certification
- High School diploma preferred or equivalency exam.
- Previous hospital /food service experience preferred, but not required.
- Previous food service required.
- Previous supervisory experience preferred.
- Maintains current food handlers' certification.
- Able to communicate effectively in English, both verbally and in writing.
- Additional languages preferred, but not required

**Application Process:** Interested candidates may apply online at www.modocmedicalcenter.org

Modoc Medical Center - Human Resource Department P.O. Box 190- Alturas, CA 96101