

Full-time | On-site Wage: \$23.87-\$36.06/hr | Dependent on Experience

Modoc Medical Center (MMC) is accepting applications for a Full-Time Dietary Supervisor in our Skilled Nursing Facility (SNF) in Alturas, CA. Under the general supervision of the CDM and Director of Nursing (DON), the Dietary Supervisor oversees kitchen staff who prepare and serve meals for residents, personnel, and visitors. This role requires strong leadership skills, knowledge of food service operations, and a commitment to safety and quality standards.

Responsibilities

- Supervise daily kitchen production and staff assignments
- Monitor sanitation, infection control, and food safety practices
- · Maintain temperature logs for food, refrigerators, freezers, and sanitizer
- · Oversee production sheets and compliance with dietary regulations
- · Conduct inspections to ensure cleanliness and equipment condition
- · Complete staff scheduling, training, evaluations, and disciplinary actions

Qualifications

- · High school diploma or equivalent preferred
- Previous food service experience required (hospital or SNF preferred)
- Prior supervisory experience preferred
- · Current food handler's certification required
- Dependable, organized, and a team player respectful of staff and residents
- · Ability to sit, stand, walk, bend, and lift up to 25 lbs as needed

Benefits

- · Relocation Assistance up to \$5,000 for eligible applicants
- · Comprehensive Insurance Package: Medical, Dental, Vision, Life & AD&D
- Retirement: 457(b) plan with employer match & LIUNA Pension
- Work-Life Perks: PTO, EAP, longevity bonuses, & uniform allowance
- Education & Discounts: Tuition assistance + free care for employee/ dependents after insurance

Apply Online at www.modocmedicalcenter.org

Modoc Medical Center Human Resources Department P.O. Box 190 · Alturas, CA 96101

SNF Dietary Supervisor Updated: September 8, 2025