



Cook I

Full-Time | On-site

Wage: \$20.60-\$30.10 | Dependent on Experience

Modoc Medical Center (MMC) is seeking a Full-Time Cook to join our Dietary Services team at our Acute Hospital. These roles are responsible for preparing, seasoning, and cooking meals for patients, staff, and visitors in accordance with dietary guidelines and sanitation standards. Under the direction of the Dietary Services Manager, Cooks ensure food safety, flavor, and presentation meet established expectations. This is a great opportunity to contribute to a supportive healthcare environment while making a daily impact through excellent meal service.

Responsibilities

- Prepare meals on time and according to patient diet orders and menu combinations
- Operate commercial kitchen equipment to measure, mix, and cook food properly
- Review menus and recipes, adjusting ingredient quantities when needed
- Ensure quality, flavor, and appearance by testing and seasoning food as necessary
- Maintain cleanliness, organization, and infection control in all food service areas
- Provide guidance to Dietary Aides and assist with modified diet needs

Qualifications

- High school diploma or equivalent
- Food handling certificate required; prior healthcare food service preferred
- Effective communication and attention to detail
- Physically able to bend, lift up to 25 pounds, and work in warm conditions
- Must be able to read, write, speak, and understand English

Benefits (Full-time Positions)

- 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