

## BREAKFAST COOK JOB DESCRIPTION

<b>Position Title:</b>	Breakfast Cook
<b>Supervisor:</b>	Guest Wing Manager or designee
<b>Descriptions of Work:</b>	Provide a delicious meal and pleasant dining experience for each Guest.
<b>Duties:</b>	Prepare a made-to-order breakfast for each Guest with quality ingredients while practicing good hygiene techniques. Take food order, make food, deliver and pick up food trays, wash trays and load/unload dishwasher as needed. Check food supplies, order that which is needed and make sure food is available for breakfast the following day. Wrap and label all food properly. Discard unmarked food and food that is over 3 days old. Clean the kitchen work area. Cooks are not allowed to feed Guests.
<b>Requirements:</b>	Ability to cook a good meal from scratch. Flexibility and creativity are also needed. Confidentiality and conflict of interest policy, HIPAA training, standard precautions training, PPD initially and annually thereafter.
<b>Time Commitment:</b>	8-10 AM on assigned day seven days a week. Most cooks work one shift a week but subs are needed also.
<b>Location:</b>	Hospice House
<b>Reporting:</b>	Report to the staff upon arrival and leaving.
<b>Evaluation:</b>	To be done on an annual basis.



**Risks:** Basic kitchen hazards (knives, stove, etc.) and shared air space with guests.

**Benefits:** The benefit of helping others who are not able to repay you is priceless. Volunteers are invited to a variety of social/appreciation events. Continuous education in end-of-life issues is available to all volunteers.

Name \_\_\_\_\_

Date \_\_\_\_\_