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Facility Cook (On-Call) at BestCare Treatment Services

Job details

Salary

\$20 - \$25 an hour

Job Type

Full-time/Temporary/On call

Number of hires for this role 1

Qualifications:

High school or equivalent (Required)

Restaurant experience: 1 year (Required)

Oregon Food Handlers License (Required)

US work authorization (Required)

Full Job Description

BestCare Treatment Services in Redmond, Oregon is recruiting for an on-call Facility Cook! This is a limited duration position and is eligible to continue on as an on-call Cook for our Redmond Residential and Brooks Respite and Recovery Center Programs. Hourly pay for this position is \$20.00 - \$25.00 per hour dependent upon qualifications and experience.

BestCare Treatment Services is proud to be one of the longest-term providers of alcohol & drug rehabilitation and mental health services in the Central Oregon region. We got our start in

November of 1997, thanks to a partnership between Deschutes County, State of Oregon, St. Charles Medical Center and the Central Oregon District Hospital. From a modest, singular drug rehab center, we have grown to offering residential and outpatient services in four cities in addition to the only Spanish-speaking alcohol and drug rehab facility in the state. We have helped thousands of people find the help they need in a caring and collaborative environment and we remain true to our founding mission:

To advocate and provide compassionate care in the treatment and prevention of addiction and mental illness.

As an agency, BestCare has a family feel with a supportive staff of hard-working professionals whose compassion and dedication is unmatched in our industry. They are smart, kind, innovative and strive to offer the best services available under all circumstances. Does this sound like you? If so, we invite you to join our team by applying for our open position for Mental Health Crisis Therapist.

Located in beautiful Central Oregon, Redmond, Oregon, is home to scenic river gorges, deep desert canyons, and other delightful treasures. The community is tight-knit and is known for its livability, affordability, community spirit as it's easy access to many outdoor activities. The surrounding landscape offers gorgeous snow-capped mountain views, fresh, clean rivers and lakes and breezy high desert plains. Redmond is in close proximity to a myriad of destination locations for fun and relaxation including the breath-taking Cascade Mounts, World Famous Smith Rocks State Park, and Cove Palisades State Park on Lake Billy Chinook just to name a few.

Title: Facility Cook

Program: Residential Treatment Program

Program Location: Redmond, Oregon

Employment Status: On-Call

FLSA Classification: Non-Exempt, Hourly

General Duties: Provides necessary services to ensure that clients have nutritious and balanced meals while they are staying at the residential program. Provide meals using fresh, seasonal ingredients. The Facility Chef must be committed to the mission of the agency and furthering that mission in the community. Must understand and fully adhere to the BCTS Ethics Statement and company policies. The Facility Chef is also responsible for following proper and efficient food handler's practices.

Job Relationships:

Reports to: Program Director

Employees Supervised: None

Education / Licensure: Degree or certification from an accredited culinary program (preferred),
Food Handler's Safety

Duties:

Manage and account for food inventory, purchase, and budget

Plan all meals at least a week in advance

Be responsible for all kitchen facilities, sanitation, care and maintenance of equipment

Ensure all health guidelines and standards are observed

Prepare three nutritious, balanced, from scratch meals per day for each of five "work-days" of week,

using seasonal and local ingredients

Keep all cooking and food preparation areas clean and sanitary

Manage client food & beverage rules and guidelines

Maintains strict confidentiality of all clients who are receiving services at this facility

Performs other duties as assigned by supervisor

Minimum Requirements:

Have knowledge, skills, and abilities demonstrating competence in the following essential job functions: experience in the preparation of food, purchase of food and food related items (e.g. spices, protective wraps) and the planning of nutritious balanced menus.

Responsible for following proper kitchen and food handling sanitation guidelines to ensure the safety of the clients and staff. Must possess a current County Food Handler's License. License will be renewed and kept current at all times.

Have the ability to work independently and also have the skills to be a team player. Must have the ability to get along with co-workers. Possess the ability to network with all resources in order to provide the best customer service. Use good customer service skills with the clients or family members seeking help from our program. Be compassionate and caring in performing the job duties.

Tools and Equipment Used:

The Facility Chef will be expected to be familiar with and competent in the use of all kitchen equipment and utensils including stoves, refrigerators, microwaves, dishwashers, and any utensils and other equipment used in the proper preparation of food.

Physical Demands:

The physical demands inherent in this position are representative of those an employee would encounter while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing this job, the employee is regularly required to reach with hands and arms, to stand, walk, and use their hands to operate objects or controls. The employee is occasionally required to sit, climb, balance, stoop, kneel, crouch, or crawl, and to talk and to hear. The employee must occasionally lift and or move up to (25) twenty-five pounds.

Specific vision abilities required by this job include close vision and the ability to adjust focus.

Work Environment:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

This position requires the employee to dress in a professional manner that meets the standards for professional employees in Deschutes County to present a businesslike image to clients, visitors, and the public. Acceptable personal appearance and proper maintenance of work areas is an ongoing requirement of employment.

To Apply:

Please complete an application using the link below along with a cover letter, resume, personal email address for communications and contact information for three supervisory references.

<https://www.bestcaretreatment.org/application-for-employment/>

Job Types: Full-time, Temporary

Pay: \$20.00 - \$25.00 per hour

Education:

High school or equivalent (Required)

Experience:

Restaurant experience: 1 year (Required)

License/Certification:

Oregon Food Handlers License (Required)

Work Location:

One location

Work Remotely:

No

Work Location: One location