

Healthcare Career Paths

FOOD SERVICE
ASSOCIATE

- Education
High School Diploma
(preferred)
- Certification
None

COOK
(I, II, III)

- Education
High School Diploma
(preferred)
- Certification
Food Safety Certification
(preferred)

FOOD AND
NUTRITION
SERVICES

UNIT HOST

- Education
High School Diploma (preferred)
- Certification
Serv Safe (or equivalent)

WHERE TO GO
NEXT?

- Coordinator
- Chef
- Dietetic Assistant

Food Service Associate

A food service associate is responsible for many of the foundational tasks that keep the kitchen running smoothly. Food service associates can serve, deliver, and retrieve patient food and trays. They are competent in the operation of all kitchen equipment and can follow the necessary procedures. They are responsible for the cleanup, maintenance, and sanitation of dishes, equipment, and tools used in and around the kitchen. Food service associates may occasionally need to provide basic customer service and patient interaction.

Skills: Attention to routine and procedure - Cleanliness - Teamwork- Adherence to Guidelines - Patience

Cook (I,II,III)

A cook will assist with and independently prepare and plate meals for customers and patients. They are familiar with and able to execute recipes, proper cooking times/temperatures, and varied dietary needs. They must have positive communication and teamwork skills as they work with coworkers to provide the best service to patients. Cooks must be diligent with procedures, directions, time management, and food safety.

Skills: Attention to Detail - Teamwork - Communication - Attention to routine and procedure - Customer Service

Unit Host

The Unit Host is essential to organization and leadership in the kitchen. A Unit Host can prepare and store meals in accordance with safe handling standards. They practice routine cleaning, maintenance and upkeep for equipment and tools in the kitchen. If the chef is absent, the unit host is able to lead and delegate the rest of the kitchen staff to ensure smooth operations. A unit host is comfortable working and leading in a high-volume kitchen.

Skills: Leadership - Responsibility - Organization - Understanding of Policy - Teamwork

Where To Go Next

Coordinator: Maintain and schedule events within the organization, provide training on the floor, complete audits, and enforce procedures expectations and mission.

Shift Lead: Oversees that the department has staffing needs met and that adequate procedures are followed. They ensure that dietary recommendations are met for patient meals, and food preparation protocol is followed.

Dietetic Assistant: Works with patients to advise on dietary needs, restrictions, and recommendations. Delivers and retrieves meal trays from patient rooms and will assist with entering patient meals into the operating system.