

Trayliner

DEPARTMENT: Dietary

POSITION SUMMARY

The primary purpose of the Trayliner is to assist the cooks in prepare trays and other food products for delivery to residents of the community and ensure an enjoyable dining experience.

POSITION RESPONSIBILITIES INCLUDE:

- Sets up Dining Room for residents' meals.
- Provides and refills beverages for residents.
- Plates food prior to service by tray or in dining room.
- Serves plates to residents in the Dining Room.
- Prepares trays for pickup by caregivers.
- Prepares nourishments for residents in the Skilled Nursing unit.
- Assists in catering events.
- Additional duties as assigned.

QUALIFICATIONS

- Minimum High School diploma or equivalent preferred.
- Excellent verbal communication capabilities.
- Prior experience waiting tables preferred.

The final candidate must successfully pass The Reutlinger's post offer, pre-employment testing which includes a criminal background check, drug test, COVID test, TB screen test and health screen. All staff, except wait staff and dishwasher positions, must be at least 18 years of age.

The Reutlinger is an Equal Opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability, gender identity, sexual orientation or protected veteran status.