



Building An Immigrant Workforce Utopia

Food Service Aide Position

Quincy Asian Resources Inc (QARI), is a non profit immigrant social service organization based in Massachusetts, New York City, and Rhode Island. QARI has been serving Asian and immigrant communities since 2001 through our signature workforce enterprise programs with integrated social services. During the pandemic, QARI has been working tirelessly, in collaboration with cities and organizations to help as many people as we can through this challenging time.

Wutabon, a subsidiary of QARI, means immigrant utopia. QARI and Wutabon partner with world renowned employers to help support immigrant workforces' personal and professional growth through various employment pathways and wrap-around social services for immigrant employees and their families. We together build the Wutabon for our immigrant workforce.

FLSA Status: Non-Exempt

Hours/Week Category: Full Time or Part Time

Reports To: Operations Manager

Location: Plymouth, MA

Hourly Rate: \$18.00 per hour

Are you interested in a new opportunity where you can work with the best patient centered team, make a difference in your community, and delight hundreds of people every day? Apply to be a Food Service Aide today. This position is based on-site in a hospital setting in Plymouth, MA. We offer competitive compensation, benefits, a great company culture, and opportunities for growth.

Responsibilities:

- Display courtesy and professionalism at all times while providing timely, helpful service to all patients, visitors, physicians and associates.
- Check food temperatures before and during meal service; monitor quality of product.
- Distribute and collect patient meal trays and nourishments.
- Assist dieticians by obtaining information (oral and written) relative to patient acceptance of meals and quality of food service.
- Perform daily inventory and ordering of food and paper supplies as well as maintaining cleanliness of assigned areas. Stock assigned areas according to procedures. Put stock away according to procedure.
- Prepare dishwasher for operation, unload dishwasher after completion, return dishes, trays, pots, small wares to proper areas. Clean and close the dish room according to procedure.



Building An Immigrant Workforce Utopia

- Wash pots and pans according to set procedure.
- Set up assigned areas, such as tray set-up, hot food beverage, following written instructions, including stocking supplies.
- Place menu items on the tray in proper portion sizes neatly.
- May prepare and deliver special or late trays according to direction.
- Return supplies and food to the proper location. Cleans and organizes assigned areas. Clean trucks, carts, equipment and other areas as assigned.

Skills

- On the job training of approximately one month is provided.
- High School Diploma or equivalent and additional training in quantity cooking preferred.
- ServeSafe® Certification a plus

Physical/Environmental Requirements

This job requires frequent bending, carrying, pulling, pushing, reaching, standing, stooping, walking and lifting over 10 lbs. There will be occasional need for climbing stairs, lifting in excess of 50 – 100 lbs and sitting. Constant use of hearing, sight and speech. Frequent use of smell and touch. Frequent keyboard and telephone use. Constant concentration and problem solving.

Orientation Period

Number of Weeks: 4 Weeks

Supervisory Responsibility

This position supervises: N/A