


OHSU CAREER PATHWAYS GUIDE

iRecruitment Job Category: **Food and Nutrition**
 OHSU Department(s): **HC. Hospital Food Services**
 Occupational Skills Ladder: **Food Preparation and Serving (cooks / chefs)**

Related Job Classifications / Titles *AFSCME only	Wage / Salary Range 2008-09	Sample Typical Duties & Responsibilities	Minimum Qualifications: Experience, Education, Certifications & Licenses ☞☞	 Possible Next OHSU Jobs with Related Skills Ω at Same or Higher Wage *AFSCME, ONA & Unclassified
Sous Chef	\$16.69 - \$22.57	<ul style="list-style-type: none"> - Assist Executive Chef and/or Catering Manager in directing & coordinating daily operations & developing new recipes - Food preparation & display - Administrative: e.g. use computer, attend meetings - Plan for events; inventory 	<ul style="list-style-type: none"> - Formal training: cooking school / culinary institute, OR 2-4 year college hospitality or culinary arts training (CIA grad preferred) - 3 years work experience as chef in high-volume environment - ServSafe Food Protection Mgr. Certification or equivalent 	<ul style="list-style-type: none"> - Executive Chef (unclassified) - Management - Outside OHSU private industry chef - ?
Cook 2	\$13.97 - \$18.69	<ul style="list-style-type: none"> - Coordinate production of meals - Instruct, and assign & review work of lower-level cooks, workers, and students - Food preparation & display - Requisitioning, Recordkeeping 	<ul style="list-style-type: none"> - 3 yrs as cook in commercial food service facility OR Associate's Degree in Food Service Mgmt or Foods & Hospitality Service - ServSafe Food Protection Mgr. Certification or equivalent 	<ul style="list-style-type: none"> - Sous Chef - Management - Dietetic Technician - Clinical Dietitian - Catering-related work - ?
Cook 1	\$11.65 - \$15.48	<ul style="list-style-type: none"> - Food preparation & display - Stocking food & supplies - Cleaning food & equipment - Reading / checking diet cards for order accuracy - Instruct others in policies & proc 	<ul style="list-style-type: none"> - 2 yrs work as cook in commercial food service facility OR Certif. in Culinary Arts and/or Foods & Hospitality Service from Community College or Culinary Institute 	<ul style="list-style-type: none"> - Cook 2 - Dietetic Technician - Clinical Dietitian - Catering-related work - Administrative - ?
Food Service Worker	\$10.57 - \$13.98	<ul style="list-style-type: none"> - Preparing, cooking, serving food; cleaning, customer service in volume food service facility 	<ul style="list-style-type: none"> - 1 year commercial food service facility experience - Food Handler's Permit 	<ul style="list-style-type: none"> - Cook 1 or 2 - Dietetic Technician (\$13.65 - \$18.28) - PAS (Patient Access) Specialist (\$13.87 - \$18.69) - Office Specialist (\$12.20 - \$16.22) - CNA Cert. Nursing Assistant (\$11.93 - \$15.82) - Barista or Catering Specialist (\$10.97 - \$14.48)

Please see the following resources for more detailed information:

- (1) Ω OHSU Job Descriptions & Minimum Requirements via OHSU Class Specifications on O-ZONE: http://ozone.ohsu.edu/hr/managers/spec_docs.shtml
- (2) Wage Information for all classified jobs via the OHSU-AFSCME Compensation Plan (7/7/08): <http://ozone.ohsu.edu/hr/docs/newcompplan.pdf>
- (3) ☞☞ Extensive info regarding Training Programs, Employment Trends, Related Jobs, etc., - Oregon Labor Market Information System (OLMIS): <http://www.qualityinfo.org/>