BORING, BLAND JUST PLAIN BAD:

It's Time to Spice Up the Job Description

Read any good job descriptions lately? Didn't think so.

From mile-long lists of requirements to insider jargon, the web is loaded with mediocre – or downright awful – job descriptions. The good news is, you can do better.

THE TYPICAL JOB DESCRIPTION



Asst Cook Dietary Nexxt Hospital Center

Job ID: 81913-D Department: DIET SERV

There's nothing more impersonal than referring to someone in the third person.

The Cook performs a wide variety of tasks in the preparation and cooking of food in the hospital's main dining facility, using and following standard practices and procedures.

stand while cooking.

3. Heaps of detailed requirements

4. A bunch of unappetizing demands

Of course you want to address the physical

demands of the job, but this reads like a legal disclaimer and isn't even customized to the

position. Plus, most people actually prefer to

- Minimum of two (2) years culinary experience, with both cold and hot food production in a high-volume facility OR one (1) year experience combined with certificate in Culinary Arts required.
- Ability to prepare quality food in sufficient quantities to cover all service requirements.
- Must have knowledge of cooking techniques, including but not limited to sauté, braise, stir-fry, roast, bake, fry and steam.
- Participates in the process of ordering supplies.

In other words: Orders supplies.

 Ability to perform work that requires standing for long periods and lifting of patients and/or equipment up to 20 lbs.

- Ability to work well under time constraints in a fast-paced environment.
- Ability to deal with stressful situations.

THE BETTER JOB DESCRIPTION



Assistant Chef

At Nexxt Hospital Center, we combine the latest technology with a commitment to old-fashioned caring to give patients the best possible outcomes.

We're looking for an experienced, reliable Assistant Chef to join our outstanding Dietary Team.

What you'll be doing:

By providing healthy, nourishing meals to our patients, staff and visitors, you'll play an integral part in fueling the care and healing that happens here.

The most important skills and qualifications you can bring to this position include:

- At least two years of relevant experience in a professional kitchen. Extra credit for hospital, college, large-scale catering or other high-volume service experience.
- A knack for making tasty food, and lots of it, within a structured schedule and budget.
- Great people skills that shine in a team environment.
- Impeccable food handling and sanitization practices.

We offer a comprehensive benefits package for full-time employees and a positive, employee-focused culture. And if you're into giving back, we have a partnership with

a local soup kitchen that allows you to spend a paid shift volunteering your services.

If this sounds like a place for you, we'd love to hear from you.



BETTER JOB DESCRIPTIONS MAKE THE HIRING PROCESS EASIER

Source: Broadbean

Company logos or slogans can increase applications by

Postings that include compensation (even a range) get a higher rate of applications.



Job postings with video icons are viewed more than postings without video.







Contact: Julie Shenkman at Media@Nexxt.com or 1-866-694-JOBS.