

BSW – Grapevine Temp Agency Staff Guidelines and Requirements for Host/Hostess.

Address: 1650 West College St., Grapevine TX, 76051

Nutrition Services: 1st Floor – Tower 4 (Patient Tower)

Contact #: 817-329-2511

Contact Person/s: Sameh Boulos – Food Services Supervisor and/or Mike Harris and Carla Furtch – Team Leads.

1. Schedule – 7:15am-8:00pm
2. Weekend rotation is required
3. The rest of the schedule will be provided on site.
4. Must wear **slip resistant shoes.**
5. Wear black t-shirt and black pants (no skinny jeans, no tights).
6. **NO** artificial fingernails and/or nail polish.
7. Hair shoulder length or longer must wear their hair in a ponytail or bun with approved products
8. **No** hair pins, bobby pins, or hair clips

Acceptable jewelry

9. Single ring without stone
10. Stud earrings (with stone is acceptable) at a maximum ¼" diameter
11. Necklaces (including medical) secured under the uniform

Unapproved jewelry:

12. Bracelets, watches, small medical tags
13. Exposed necklaces
14. Hoop or decorative earrings of any size
15. Solid or open gauges of any size
16. Pins or brooches
17. Decorative hair pins
18. False cosmetics (i.e., eyelashes)
19. Must have great customer service.
20. Must be able to walk and stand for continuous 12 hours/day.
21. Must be able to push and lift 50 lbs.
22. Other duties and information will be assigned on site.

Welcome and Thank You!

Welcome to a rewarding career in the healthcare field! We want to thank you for choosing to work for Aramark Food and Nutrition Services. Your role is very important to us and our patients, for many reasons!

Safety: Assuring the patient receives the diet that their physician prescribed for their health and wellness, checking for food allergies to keep our patients safe, and using patient identifiers when delivering trays and taking orders.

Nutrition: Our mission: To Enrich and nourish lives! Our ability to leverage the expertise of our dedicated and talented culinary and clinical teams has given us the opportunity to provide a menu with a broad selection of great tasting food which has been specifically developed to provide a great taste profile while continuing to support the unique dietary needs of our patients.

Tray accuracy: Accurate and on time patient meal ordering, assembly and delivery! We know that the meal experience is sometimes the only thing the patient feels they can control during their hospital stay. We adhere to standard operating procedures to ensure we obtain the order from the patient, fulfill that order accurately and deliver the tray in a timely manner to the patient room.

Patient Satisfaction Goals: You are the face of the department! Showing up to work in your proper uniform with a smile on your face, taking care of our patients daily, will make all the difference! Be the bright spot in their day. We partner with nursing through daily interaction to enable them to focus on clinical care.