

COOK

DISTINGUISHING FEATURES OF THE CLASS: This is responsible work involving the efficient, economic and palatable preparation of the main dish and/or the preparation of ingredients for the main dish. In addition, employees in this class participate in the serving, cleaning and storing of foodstuffs. Employees work under direct supervision receiving written and oral directions. Supervision may be exercised over the work of food service helpers. Does related work as required.

TYPICAL WORK ACTIVITIES:

Prepares main dishes, soups, sandwiches, vegetables, salads, etc.;;
Cuts, cleans and dresses meats, fish poultry and garden produce;
Sets up counters with utensils and foods;
Follows large quantity recipes;
Serves during all service periods and restocks all serving lines when needed;
Cleans area used in food storage, preparation and serving;
May supervise food service workers involved in preparation and distribution of meals.

FULL PERFORMANCES, KNOWLEDGES, SKILLS ABILITIES

AND PERSONAL CHARACTERISTICS: Good knowledge of modern methods of large scale cooking; good knowledge of the use and care of kitchen equipment and utensils; good knowledge of cleaning materials and sanitation procedures; demonstrated ability in the preparation of quantity and quality foods; ability to follow written and oral instructions and to use quantity recipes; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS:

One year paid experience in the preparation of food.

Revised: 10/19/09
11/25/09