



COOK

ESSENTIAL JOB DUTIES: Personally prepares and cooks a variety of food; cuts and prepares all types of meat, poultry, and fish; cooks and prepares vegetables, salads, desserts, soups, and beverages; prepares special diets as directed; follows recipes relative to methods of preparation; cleans and maintains utensils, equipment, and work areas; supervises and assists in the cleaning of kitchen facilities and equipment; may supervise and/or train others in the preparation, cooking, and serving of food; plans food production to coordinate with meal serving hours.

EMPLOYMENT STANDARDS

Education/Experience: High school graduate or equivalent with two years of experience planning and cooking meals in an institutional or commercial establishment.

Knowledge of: Methods and equipment used in the care, preparation, cooking, and serving of food in an institutional or commercial establishment; kitchen sanitation and safety measures; and the operation, cleaning, and care of utensils, equipment, and work areas.

Ability to: Prepare, cook, and serve food in large quantities; keep records; supervise and train kitchen helpers; work cooperatively with those contacted in the course of work. Ability to stand and walk, with bending, stooping, squatting, twisting, reaching; occasionally lift over 25 pounds, and frequently lift 10 to 25 pounds.

Special requirements: Must possess or obtain by appointment date a valid operator's license issued by the State Department of Motor Vehicles; must successfully complete a pre-employment background investigation and physical examination, including drug screen, tuberculosis screening test, and evaluation for immunity to contagious illnesses. Must be available to work various shifts and on weekends and holidays. Must successfully complete a food safety course.