

COOK

KIND OF WORK

Experienced work in cooking and food preparation.

NATURE AND PURPOSE

An employee in this class is responsible for cooking and food preparation in an state institution. When work is of a large scale, the employee is typically responsible for preparatory duties under general supervision. The employee may perform more independently, when working in a small cooking unit. Supervision of food service workers and resident helpers is often required, but not considered an allocation factor.

EXAMPLES OF WORK (A position may not include all the work examples given, nor does the list include all that may be assigned.)

Washes and cleans work area, utensils and equipment.

Prepares items from menu according to standard receipes.

Prepares special diets, substituting for menu items when required.

Receives and stores inventory.

Requests requisitioning of supplies.

Follows proper safety and health procedures.

Performs related work as required.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED

Knowledge of:

Considerable knowledge of materials, methods and equipment used in preparing food on a large scale.

Working knowledge of food values and nutrition. Working knowledge of health and safety principles involved in food preparation operations.

Ability to:

Prepare satisfactory food on a large scale.

Est.: 4/40
Rev.:

T.C.: 7/67
Former Title(s): Cook II