

COOK

DEFINITION

Under direction, prepare food, in a large production commercial foodservice environment and perform related work as required.

SUPERVISION RECEIVED AND EXERCISED

General supervision is provided by Cafeteria Manager.

Assignments may require the indirect supervision of general cafeteria workers.

EXAMPLES OF DUTIES

Prepares a variety of food according to established standardized recipes in accordance with established state and federal health and sanitation regulations.*

Assists with grill work in preparation of all food production.*

Assists in setting up steam tables, serving and storing food and cleaning equipment, utensils and work areas.*

Performs other duties as assigned.

QUALIFICATIONS

Knowledge of:

Proper methods and equipment used in cooking foods in quantity.

Food safety and sanitation regulations.

Ability to:

Read, understand, and follow recipes.

Follow oral and written instructions.

Schedule work to produce required foods at a specific time.

Prepare food in a nutritious and appetizing manner in accordance with established procedures and in accordance with health and sanitation regulations.

Work cooperatively with others.

EMPLOYMENT STANDARDS

Minimum Requirements:

Education and experience equivalent to graduation from High School.

Six months of experience in a large production commercial foodservice environment.

EMPLOYMENT STANDARDS (continued)

Current "Serve Safe Food Handlers" Certification.

Desirable Requirements:

Culinary Arts certificate.

Associate's degree in Culinary Arts from an accredited college or university.

Physical Requirements:

This job requires physical ability to stand for extended periods of time, stoop and frequently lift objects up to 50 pounds.