

COOK (SCHOOLS)

DISTINGUISHING FEATURES OF THE CLASS: This is routine work involving a responsibility for the preparation, cooking and baking of foods in a school environment. The work is performed independently according to standard procedures and under general supervision of a higher level food service supervisor. Work direction may be exercised over a small number of employees. Does related work as required.

TYPICAL WORK ACTIVITIES:

Directs and participates in the preparation, cooking and portioning of food such as meats, fish, poultry, sauces, soups, vegetables, desserts, salads, casseroles, and other foods in quantity;
Bakes breads, rolls, cookies, cakes, etc.;
Prepares and mixes ingredients for salads, dressings and sandwich fillings;
Operates various kitchen appliances such as slicer, peeler, bulk mixers, dishwashers, etc.;
Cleans work area and fixtures;
Maintains simple records;
May requisition, receive and store food and supplies;
May train and evaluate personnel.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of public or institutional preparation and cooking of food; working knowledge of the nutritional aspects of food; working knowledge of modern cooking utensils, appliances and equipment; ability to use supplies, equipment and foods efficiently; ability to direct the work of others; ability to understand and carry out oral and written directions; ability to maintain records and make reports.

MINIMUM QUALIFICATIONS:

1. One (1) year of food preparation experience which primarily involved cooking, in a public or institutional dining facility; or
2. Graduation from a vocational, institute or post high school cooking curriculum; or
3. The satisfactory completion of an approved in-house training program of at least one-half a school year. (In-house training of less than one-half a school year may be acceptable if designed around appropriate formal courses of study, either of current enrollment or previously completed.)