COOK I

DISTINGUISHING FEATURES OF THE CLASS: This is a moderately difficult level of work involving a responsibility for supervising and participating in the preparation, cooking and portioning of foods. The work is performed under the general supervision of a Cook II and differs from that of a Cook II in the level of supervision and authority exercised. Direct supervision may be exercised over a small number of food service employees. Does related work as required.

TYPICAL WORK ACTIVITIES:
Supervises and participates in the preparation, cooking and portioning of food; Makes hot beverages, e.g. coffee, tea, cocoa; Operates various kitchen appliances such as slicer, peeler, pressure cooker, bulk mixers, dishwashers, etc.; Cleans work area, fixtures, equipment, dishware and utensils; Maintains simple records; Prepares special diet foods; Assists in the training and evaluating of personnel; May requisition, receive and store food and supplies; May perform cashiering duties; May perform duties of a Cook II in his/her absence.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:
Good knowledge of large-scale preparation, cooking and serving of food; familiarity with the nutritional aspects of food; familiarity with modern cooking utensils, appliances and equipment; ability to use supplies, equipment and foods efficiently; ability to utilize and adjust standardized recipes; ability to supervise the work of others; ability to understand and carry out oral and written directions; ability to maintain records and make reports.

MINIMUM QUALIFICATIONS: Completion of a recognized cook training course and one (1) year of large-scale cooking experience.

NOTE: One (1) additional year of large-scale cooking may be substituted for the cook training course.

This is a re-titling of Second Cook.

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