

## **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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Non-competitive