

COOK III

DISTINGUISHING FEATURES OF THE CLASS: This is food services work of a responsible nature involving the supervision and participation in the preparation, cooking and portioning of food, and timely delivery of same, to patients in a health hospital and/or correctional setting. The work is performed under the direct supervision of higher-level food services supervisor or administrator, and supervision is exercised over a number of food services personnel. Does related work as required.

TYPICAL WORK ACTIVITIES:

Coordinates and participates in the preparation and cooking of foods, generally the main meal, by determining portions, operating jacketed kettles, broilers, convection ovens, grills and other kitchen equipment, etc.;

Assists in the coordination of food production for timely delivery on conveyor belt for patients; in checking daily production sheet, planning the preparation of foods for following day, ensuring the availability of foods needed on regular basis;

Prepares food requisitions for release from storeroom as determined;

Reports on the quality of food and evaluates standardized recipes;

Oversees cleaning of cooking area to ensure compliance with all codes;

Oversees the storage and care of food and supplies, labeling and dating and arranges use of cooked leftovers;

Assists in the training and evaluation of cooking personnel;

May make recommendations for equipment changes and /or additions;

May cook, weigh and measure foods as required.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Thorough knowledge of large-scale food storage, preparation, cooking and serving techniques; thorough knowledge of supervisory techniques especially as it involves coordination of the timely delivery of food services; good knowledge of modern cooking utensils, appliances and equipment; ability to use supplies, equipment and foods efficiently; ability to understand and carry out oral and written directions; ability to maintain records and to write clear reports.

MINIMUM QUALIFICATIONS: Completion of a recognized cook-training course and four (4) years of large-scale cooking experience which involved the supervision of other cooking personnel in day-to-day operations.

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

PROMOTION: One (1) year permanent status as a Cook II.

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Non-competitive