

## **COOK**

### **DEFINITION:**

Under general supervision, to prepare and cook main dishes in large quantities at a school food service unit; to assist with the serving of food; to assist in maintaining a school food service unit in a sanitary, safe and orderly condition; and to perform other job-related duties as required.

### **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

**Depending on the assignment, duties may include but are not limited to the following.**

Following menus and recipes, prepares and cooks main dishes and other foods.  
Measures, weighs, and mixes necessary ingredients in accordance with menu and recipes.  
Performs mathematical calculations to adjust recipes and portion sizes.  
Assists in serving food.  
Assists in cleaning and storing food service equipment and food supplies.  
Assists in taking inventories and in maintaining records.  
Acts as cashier when needed.  
May be responsible for operation of kitchen in absence of manager.  
Lifts and carries moderately heavy supplies to and from kitchen and storeroom, with assistance as necessary.  
Assists baker when needed.

### **QUALIFICATIONS:**

Knowledge of:

- Safe work practices including OSHA regulations, as they relate to the position;
- Methods and practices used in quantity cooking;
- Commercial food service sanitation and safety practices and procedures;
- Operation, cleaning, and caring for cooking/baking utensils and equipment;
- USDA and California Health Code provisions and guidelines concerning handling of food and food service supplies and equipment.

Ability to:

- Prepare and cook meats and main dishes in large quantity;
- Safely use a variety of food service equipment;
- Perform arithmetical calculations to convert recipes to larger or smaller quantities;
- Lift and carry moderately heavy supplies up to 50 lbs.;
- Identify workplace hazards and/or unsafe conditions and take appropriate action to correct same;
- Read and write English at a level sufficient to successfully perform the duties associated with the position;
- Understand and carry out oral and written directions;
- Establish and maintain cooperative working relationships with those contacted in the course of work.

Education: Equivalent to completion of high school.

Experience: Two years of experience in quantity cooking in a commercial/industrial setting.

### **OTHER CONDITIONS OF EMPLOYMENT:**

In accordance with California law and the Education Code, position incumbents must maintain a conviction free Dept. of Justice background record which is relevant to the position.

In accordance with California Health Code regulations, position incumbents must meet medical requirements relevant to the position.

Salary Range: 57

N: 12/68, R: 03/80, R: 11/85, R: 11/91, R: 10/98