

ASSISTANT COOK

GENERAL STATEMENT OF DUTIES: Assists with preparation and cooking of a variety of foods for usage in a nutrition program; does related work as required.

DISTINGUISHING FEATURES OF THE CLASS: Under the supervision of the cook, prepares foods in quantity for nutrition program. This is routine work and the incumbent should have good knowledge of cooking methods and equipment.

EXAMPLES OF WORK: (Illustrative Only)

Follows standardized recipes for accurate food preparation;

Assists in preparation of meats, sauces, soups, vegetables and/or casseroles in quantity;

Assists in serving foods to program participants;

Assists in the cleaning of entire kitchen and cooking equipment;

Participates in menu planning sessions and in-service training courses as required.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Familiarity with modern methods and equipment used in quantity food production; interest in preparing foods in quantity; ability to follow verbal and written instructions; ability to interpret recipes and cooking measurements; ability to get along well with others; initiative; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: Either: (a) one year of experience assisting in the preparation of food on a large scale; or (b) satisfactory completion of a six month on-the-job or formal training program with cooking on a large scale; or (c) a satisfactory equivalent combination of the foregoing training and experience sufficient to indicate the ability and interest to perform the work.