

## COOK

GENERAL STATEMENT OF DUTIES: Prepares and cooks a variety of foods for use in a nutrition program; does related work as required.

DISTINGUISHING FEATURES OF THE CLASS: This is routine work calling for exercise of good cooking knowledge. General supervision may be exercised over other Assistant Cooks, and Food Service Helpers.

### EXAMPLES OF WORK: (Illustrative Only)

Follows standardized recipes for accurate food preparation;

Prepares meats, sauces, soups, vegetables and/or casseroles in quantity;

Checks food and supplies coming in and maintains inventories of same;

Participates and supervises in the cleaning of the entire kitchen and cooking equipment;

Attends menu planning conferences and in-service training classes as required.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Good knowledge of modern methods and equipment used in the preparation of food in large quantities; ability to prepare and cook food in large quantities; ability to supervise the work of others; ability to follow verbal and written instructions; recipes; cleanliness; initiative; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: Either (a) three years of experience in the preparation of food on a large scale; or (b) satisfactory completion of a sixth-month-on-the-job or formal training program concerned with cooking on a large scale and two years of experience as stated in (a); or (c) a satisfactory equivalent combination of training and experience, sufficient to indicate the ability to do the work.