

COOK

DEFINITION

This is routine cooking in the county kitchen.

Employees in this class are responsible for cooking a variety of food items in an institutional kitchen. Supervision may be exercised over food service workers or others engaged in kitchen activities. Work is reviewed by a supervisor to determine that food is properly prepared according to schedule.

EXAMPLES OF WORK PERFORMED (All duties listed may not be found in each position, nor does the list include all tasks which may be assigned to positions in this class).

Responsible for the preparation of a complete meal by starting the cooking process, seasoning, observing while cooking, removing when done and placing food in warming devices.

Secures necessary items used in the meal preparation and prepares or supervises the preparation of food for cooking.

Makes salads and prepares desserts such as puddings, stewed fruits and custards.

Bakes cornbread or biscuits.

May assist food servers in serving food and cleaning kitchen and kitchen equipment after meals have been prepared and served.

Performs related work as required.

REQUIRED KNOWLEDGE, SKILLS AND ABILITIES

Working knowledge of methods of preparation and cooking of food in quantity lots.

Working knowledge of the uses and adaptabilities of various pieces of cooking equipment used in commercial or institutional kitchens.

Ability to maintain high standards of personal cleanliness as well as food sanitation.

Ability to instruct subordinate workers in food preparation and kitchen cleaning.

Ability to understand and follow oral and written instructions.

QUALIFICATIONS

Any combination of training and experience equivalent to:

Completion of the eighth school grade.

Experience in cooking or food preparation and service activities in a large commercial or institutional kitchen.