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.
- All other duties as assigned.

REQUIRED KNOWLEDGES, 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:

- Must have and maintain a valid Alabama Driver’s License
- Standard High School Diploma, Advanced High School Diploma, or GED required
- Experience in cooking or food preparation and service activities in a large commercial or institutional kitchen