

**COOK**

**DEFINITION**

Prepares food, in a large production commercial foodservice environment.

**SUPERVISION RECEIVED AND EXERCISED**

Supervision is provided by Cafeteria Manager.

May provide work direction to student workers.

**EXAMPLES OF DUTIES**

Prepares a variety of food according to established standardized recipes in accordance with established state and federal health and sanitation regulations.\*

Assists with grill work in preparation of all food production.\*

Assists in setting up steam tables, serving and storing food and cleaning equipment, utensils and work areas.\*

Provides work direction and training to student workers.\*

Verifies time sheets for student workers.\*

Performs other duties as assigned.

**QUALIFICATIONS**

**Knowledge of:**

Proper methods and equipment used in cooking foods in quantity.

Food safety and sanitation regulations.

**Ability to:**

Read, understand, and follow recipes.

Follow oral and written instructions.

Schedule work to produce required foods at a specific time.

Prepare food in a nutritious and appetizing manner in accordance with established procedures and in accordance with health and sanitation regulations.

Work cooperatively with others.

Train and provide work direction to others.

## **EMPLOYMENT STANDARDS**

### **Minimum Qualifications:**

High School diploma or equivalent.

Six months of experience in a large production commercial foodservice environment.

Current "Serve Safe Food Handlers" Certification.

### **Desirable:**

Culinary Arts certificate.

Associate's degree in Culinary Arts from an accredited college or university.

## **PHYSICAL REQUIREMENTS:**

This job requires physical ability to stand for extended periods of time, stoop and frequently lift objects up to 50 pounds.