

COOK

DISTINGUISHING FEATURES OF THE CLASS: This work involves responsibility for the preparation and cooking of food on a moderately large scale and the supervision of personnel in the school lunch room. The work is performed under general supervision of the School Lunch Manager. Supervision is exercised over the work of Bakers and Food Service Helpers. Does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative Only)

Supervises and participates in the preparation and serving of food;
Supervises the storage and care of foods and supplies;
Supervises and participates in cleaning of the kitchen, serving, storage and dining areas and the care of equipment;
Keeps simple records on food and supplies received and used;
Keeps employee time records;
Participates in planning menus with attention to nutritional value, acceptability and budgetary limitation;
Determines requirements and submits requisitions for food and supplies.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of the principles and practices of large quantity food preparation, menu planning, purchasing, sanitary food handling and storage;
Good knowledge of the fundamentals of nutrition and their application to the health of children;
Good knowledge of modern cooking utensils, appliances and equipment;
Ability to plan and supervise the work of others;
Ability to keep records and prepare reports;
Ability to get along well with children and adults;
Ability to understand and carry out oral and written directions;
Physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: Either:

- (a) Graduation from a regionally accredited or New York State registered college or university with an associate's degree relating to nutrition, restaurant management or a closely related field; or
- (b) Two years of experience in the preparation of food on a large scale; or
- (c) An equivalent combination of training and experience as defined by the limits of (a) and (b).