



Classification: Cook III

Title Code: V00303

Pay Range: 10

POSITION SUMMARY: This is skilled cooking and food preparation work. An employee in this position performs skilled cooking in the preparation of meals. Duties may also include training other kitchen staff, serving as a lead worker, and providing technical guidance in the supervisor's absence. Supervision is received from a designated superior who provides specific instructions and review.

DESCRIPTION OF DUTIES PERFORMED: (Any one position may not include all of the duties listed nor do the listed examples include all tasks which may be found in positions of this class.)

Prepares a major part of a meal on an independent basis; preps and cooks proteins, starches, and produce; bakes pastries, breads, and desserts.

Assists in the cutting and slicing of proteins and produce by using hand cutting instruments or electric slicing equipment.

Assists in the preparation of scheduled menus according to daily prep sheets and recipes; properly stores leftover foods at prescribed temperatures.

Maintains sanitary conditions in the kitchen and dining area by participating in the cleaning of all equipment, floors, cabinets, and surfaces.

Inspects food for freshness or spoilage; assists in the planning and utilization of leftover foods.

Assists with inventory on all levels; receiving food and beverage deliveries, proper storing of food and beverages, and weekly inventory reports.

Assists with serving all aspects of the meals to students, visitors, employees, etc.; assists with disassembling of the hot food and cold food lines at the end of meal service(s).

Safeguards all food, supplies, and equipment from damage/spoilage and theft.

Washes dishes, pots, pans, and utensils when necessary.

Serves as a lead worker and provides technical guidance in the supervisor's absence.

Performs other related work as assigned.

REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES: Considerable knowledge of materials, methods, and equipment used in large-scale cooking.

Considerable knowledge of the hazards of general cooking work.

Considerable knowledge of food value and nutrition.

Considerable knowledge of the operation and use of dish room equipment.

Ability to follow and understand oral and written instruction.

Ability to establish and maintain harmonious working relations with others.

Ability to observe and practice adequate health and safety precautions.

Ability to work within time constraints and manage time appropriately.

Ability to work hours as assigned.

Ability to work long hours while standing.

Ability to read and interpret recipes and cook on a large scale.

Ability to identify type, cuts, and grades of meat.

Ability to plan and prepare meals on a large scale.

Ability to exercise judgment and discretion and work independently with general supervision.

Ability to serve in the capacity of lead worker and give technical advice when authorized.

Ability to operate basic office equipment as detailed in the description of duties.

Ability to handle restricted and confidential information in a professional manner and maintain the information as such.

Ability to communicate in English clearly and concisely, both orally and in writing.

Ability to work with material that may be of a sexual nature relating to criminal activity (e.g., written material, photographs, and/or verbal language, etc.).

MINIMUM EXPERIENCE AND EDUCATION REQUIRED: (The following represents the minimum qualifications used to accept applicants, provided that equivalent substitution will be permitted in case of deficiencies in either experience or education.)

Possess one year experience as a Cook II.

FLSA STATUS: Non-Exempt

WORK SCHEDULE: An employee in this position works an eight-hour shift as directed; however, working hours are subject to change at the discretion of the commanding authority.