

9773

COOK

**Nature of Work**

Under general supervision, performs full-performance level work preparing and cooking and/or baking food items in a state facility. May select or vary methods and foods as needed. May supervise Food Service Workers or other positions assigned to this area, as directed by supervisor. Performs related work as required.

**Examples of Work**

Cooks meats, vegetables, and pastries in accordance with standard recipes or oral instructions.  
Prepares regular and special diets.  
Operates mixers, ovens, steamers, peelers, grills and other food preparation equipment.  
Sets up cafeteria lines and serves meals on the line or in the dining room.  
Receives and stores food and food service items.  
Cleans stoves, refrigerators and work areas.  
Trains new workers in food preparation and kitchen procedures.  
May order or participate in ordering food and supplies.

**Knowledge, Skills and Abilities**

Knowledge of the methods and equipment used in large scale food preparation and the preparation and serving of food in large-scale kitchens.  
Knowledge of terminology, temperature and measurements used in food preparation.  
Ability to read and understand recipes for food preparation.  
Ability to determine portion yield for all foods used in large-scale food preparation.  
Ability to lead and direct the work of kitchen workers.

**Minimum Qualifications**

TRAINING Ability to pass a written test at the eighth grade level.  
EXPERIENCE One year of full-time or equivalent part-time paid experience in large-scale food preparation and serving.  
SPECIAL REQUIREMENTS Applicant must furnish an approved food handler's certificate within seven days after appointment.

Established: 7/16/92

Effective: 8/16/92