

DESCRIPTION: Under general supervision of a Food Service Leader or Supervisor, performs skilled work in the preparation and serving of food in a state facility.

DISTINGUISHING CHARACTERISTICS: (A position is assigned to this class based on the scope and level of work performed as outlined below.)

This is the third level in the series of four (Aide, Assistant, Cook, and Leader). This class is distinguished from the lower levels in that it is responsible for advanced/complex cooking and baking of foods from scratch. It is distinguished from the Leader level in that it is not assigned lead worker responsibilities. It may, however, provide direction and guidance to lower level classes and mentor new employees in this class.

EXAMPLES OF WORK: (A position may not be assigned all the duties listed, nor do the listed examples include all the duties that may be assigned.)

Seasons, cooks and portions foods such as soups, vegetables, meats, salads and pastry.

Prepares dough, batters, fillings and sauces by using baking equipment such as molders, dough makers, slicers and ovens.

Bakes pastries, rolls, breads and pies.

Instructs Food Service staff in dishwashing, cleaning and routine equipment maintenance.

May receive, store and distribute food supplies.

Cleans and maintains kitchen equipment.

Instructs Food Service staff in the preparation of simple, routinely prepared food items.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED: (These are needed to perform the work assigned.)

Knowledge of: cooking techniques for meats, soups, salads and baked goods; food sanitation practices; the proper handling and processing of a variety of vegetables and fruits; kitchen equipment and utensils; kitchen safety practices; facility standards and procedures for the cleaning of dishes, utensils, equipment and facilities; facility food preparation schedules.

Ability to: tolerate high temperature and high humidity; safely use sharp, heavy or hot kitchen equipment, utensils or supplies, follow written and oral instructions; communicate effectively with facility residents, patients, members and staff; prepare special diets; bend, stoop, lift and carry food items, equipment and supplies.

M80123 – FOOD SERVICE COOK (continued)

MINIMUM QUALIFICATIONS: (Applicants will be screened for possession of these. Applicants who need accommodation in the selection process should request it in advance.)

One year of coursework/training in food preparation and/or cooking and baking experience in a large scale food service operation.

SPECIAL NOTES:

State agencies are responsible to evaluate each of their positions to determine individual overtime eligibility as required by the Fair Labor Standards Act (FLSA).