

COOK

DISTINGUISHING FEATURES OF THE CLASS: This is routine work involving responsibility for the efficient, economic, and palatable cooking of a wide variety of foods. Employees in this class usually work under direct supervision. Supervision may be exercised over the work of Food Service Helpers. A Cook does related work as required.

TYPICAL WORK ACTIVITIES:

- Prepares foods using approved methods of preparation and quantity recipes;
- Cleans areas used in food preparation;
- Stores foods and supplies;
- Assists in the serving of meals;
- Prepares soups and broths;
- Cooks meats and vegetables;
- Makes salads, sandwiches, desserts, and a variety of other foods;
- Performs a variety of other cooking duties;
- Sets tables;
- Washes and dries dishes and cooking utensils;
- Cleans tables, chairs, serving tables and other equipment;
- May bake cakes, cookies, and other baked goods;
- May operate a cash register.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES, AND PERSONAL CHARACTERISTICS: Good knowledge of the modern methods of large scale cooking and baking; good knowledge of the use and care of kitchen equipment and utensils; good knowledge of cleaning materials and sanitation procedures; ability to plan work efficiently for the economic use of food supplies and equipment; ability to follow written and oral instructions and to use quantity recipes; physical condition commensurate with the demands of the job.

MINIMUM QUALIFICATIONS: One year of satisfactory experience in large-scale food preparation.

CATTARAUGUS COUNTY CIVIL SERVICE COMMISSION

Revised: 1/10/84
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