

SCHOOL LUNCH 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 School Lunch Cook does related work as required.

EXAMPLES OF WORK:

- 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 or cleaning duties;
- May bake cakes, cookies, and other baked goods.

REQUIRED KNOWLEDGES, SKILLS, AND ABILITIES: 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 sufficient to perform the essential functions of the job.

MINIMUM QUALIFICATIONS: Either:

- 1) One year of satisfactory experience in large-scale food preparation;
- or**
- 2) Certificate of completion of a Culinary Arts program.

SPECIAL REQUIREMENT FOR APPOINTMENT IN SCHOOL DISTRICTS / BOCES:

Per regulations of the Commissioner of Education, to be employed in a position designated by a school district or BOCES as involving direct contact with students, a clearance for employment from the State Education Department is required.

CATTARAUGUS COUNTY CIVIL SERVICE COMMISSION

Revised: 5/15/2014