

**KERN COUNTY SUPERINTENDENT OF SCHOOLS**  
**REVISED/APPROVED JULY 1996**  
**RANGE: 36.5**  
**FOOD SERVICE SERIES**  
**CLASSIFIED**  
**CODE: 2,7**

## **COOK**

### **DEFINITION**

Under general supervision, to perform specialized and skilled tasks in the preparation and cooking of a variety of foods in a production food service facility;

to assist in the coordination and supervision of food service personnel;

to maintain production activities at a high level of quantity and quality;

to do other related work as required.

### **EXAMPLES OF DUTIES**

Coordinates, organizes, and participates in the preparation, cooking, baking, and preparation for delivery of a variety of foods, including entrees, main dishes, vegetables, and other hot foodstuffs;

reviews and follows recipes and menus in the preparation of meat and other main dishes and specialty food items;

prepares hot and cold sandwiches;

assists in maintaining appropriate inventory of nonperishables;

participates in the research and testing of new food products;

estimates needs for supplies and foodstuffs;

may prepare food for banquet and catering type food service activities;

inspects the food service area of responsibility to maintain it in an orderly, safe, and sanitary condition;

may substitute for Lead Cook.

### **QUALIFICATIONS**

#### Knowledge of:

Skilled and specialized methods and procedures for cooking food in large quantities;

sanitation, safety, and inventory control;

standard food service production equipment, appliances, and utensils;

basic arithmetic and simple record keeping.

#### Ability to:

Efficiently and skillfully prepare main dish and specialty food items;

maintain food production and operational standards;

increase, decrease, or adjust recipe quantities as required;

withstand exposure to hot steam and heat as well as cold from refrigerators and freezers;

understand and carry out oral and written directions;

establish and maintain cooperative working relationships;

lift a maximum of 50 pounds, climb step ladders, stoop, bend, kneel, squat, and stand for long periods;

see and hear sufficiently to perform duties listed above.

Experience:

Two years of experience in quantity food preparation, including cooking, serving, and kitchen maintenance in a commercial, institutional, or school food service setting.

Education:

Must have high school diploma or a GED certificate.

Pass and maintain an approved Safety and Sanitation Certificate, supplemented by training in nutrition, quantity cooking, or other related areas.

Some positions may require proof of privately owned automobile insurance and possess a valid California Motor Vehicle operator's license.

**Fingerprint clearance by both the Federal Bureau of Investigation and the California Department of Justice is a condition of appointment after all other required job conditions have been met.**

This position has a probationary period of six months or 130 days, whichever is longer.

ST:rw

7/10/01

F:\COOK