

COOK III

Definition

Under general supervision serve as a lead cook and performs skilled, large quantity cooking in the preparation of main dishes and other foods for six to eight multiple sites in a centralized kitchen; assists in maintaining food service facilities in a sanitary and orderly condition; performs related duties as required.

Examples of Duties

1. Prepare and cook entrees, side dishes and other foods for a centralized kitchen with six to eight satellite school sites.
2. Consolidating meal production worksheet and forecasting the quantity of meals prepared from the central kitchen.
3. Follow standardized recipes and estimate quantities of food and supplies needed.
4. Modify ingredients in recipes to produce a specified quantity of food.
5. Operate mixer, grinder, steamer/kettle, ovens and other equipment common to a production kitchen.
6. Assist with preparation and service of snack bar.
7. Assist in catering and general kitchen duties.
8. Assist with recipe modification as well as creating new recipe.
9. Assist with wrapping, packing and loading of food for transport to satellite kitchens.
10. Assist in serving line with set-up, serving and monitoring.
11. Help with point of sales.
12. Clean and maintain cafeteria equipment.
13. Assist with receiving and checking inventory.
14. Assist and instruct helpers or new personnel in methods and procedures of tasks assigned.
15. Perform other duties as assigned.

Desirable Certificates

Individuals with appropriate certification from the California School Food Service Association may be given preferential treatment in the competitive employment process for this classification. Appropriate certification will include courses in orientation to school food service, sanitation and safety, and work improvement.

Minimum Qualifications

Knowledge of:

1. Methods of preparing, cooking and serving foods in large quantities;
2. Kitchen sanitation and safety precautions;
3. Operation, cleaning and caring for utensils and equipment;
4. Basic math,
5. Weights and measures.

Ability to:

1. Follow the recipe and nutritional guideline,
2. Skillfully prepare and cook meats and vegetables in large quantities;
3. Plan and organize food preparation to meet fixed schedules;
4. Operate a variety of equipment used in cooking foods in large quantities;
5. Cashier and make change quickly and accurately;
6. Understand and carry out oral and written directions;
7. Work cooperatively with those contacted in the course of work.

Experience

Two years of full-time experience in the cooking and serving of food in a cafeteria or restaurant or three years at or equivalent to the level of Food Service Worker in the Kings Canyon Unified School District.

License:

Valid California Driver's License

Education and Training

1. High School diploma or equivalent;
2. Course work in meal planning, nutrition, sanitation, cafeteria management, dietetics, or related area.

Physical Demands:

Approved 2/3/2003

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is frequently required to walk and continuously required to stand. The employee will frequently bend or twist at the neck and trunk while performing the duties of this job. The employee is occasionally required to reach with hands and arms and stoop, kneel, crouch, or crawl. The employee is occasionally required to reach with hands and arms and repeat the same hand, arm, finger motion many times, as in operating a cash register or cutting food items etc. The employee continuously uses hand strength to grasp tools. The employee must occasionally lift and/or move up to 50 pounds such as milk crates, frozen foods, canned food, push fully loaded food carts, etc and frequent lifting, pushing and/or carrying of objects weighing up to 25 pounds.. Specific vision abilities required by this job include close vision, and depth perception and peripheral vision and color vision. Employees may also be required to have skin contact with detergents, abrasives and cleaning solvents and disinfectants.

Work Environment:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee occasionally works in hot and cold temperature extremes and will walk on slippery surfaces. The employee must be able to meet deadlines with severe time constraints and interact with public and other workers. The noise level in the work environment is frequently loud to where you have to raise your voice to be heard. The employee has a greater than average risk of getting a minor injury such as cut or burn while performing the duties of this job.

The information contained in this job description is for compliance with the American with Disabilities Act (ADA) and is not an exhaustive list of the duties performed for this position. Additional duties are performed by the individuals currently holding this position and additional duties may be assigned.