

## COOK

**GENERAL STATEMENT OF DUTIES:** Prepares and cooks a variety of food; does related work as required.

**DISTINGUISHING FEATURES OF THE CLASS:** These duties involve responsibility for the preparation and cooking of a variety of food. In large kitchens a cook usually has responsibility for one part of a meal, such as the meat course, or vegetables or pastries and desserts. In a small kitchen a cook may supervise the cooking of an entire meal and in some cases may have charge of the entire kitchen operation. Supervision may be exercised over assistant cooks and/or food service helpers.

**EXAMPLES OF WORK:**

- Prepares and cooks meat, fish, poultry, soups, vegetables, cereals, desserts, salads and other food;
- Bakes cakes, pies, rolls and a variety of other pastries;
- Cuts, cleans and dresses meat, fish, poultry;
- Supervises the proper storing of food;
- Supervises the work of assistants in the preparation of food, and the cleaning of tables, kitchen utensils, stoves and kitchen;
- Keeps simple related records.

**FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:** Good knowledge of the methods of preparing, cooking and baking food in large quantities; good knowledge of modern cooking utensils, appliances and equipment; good knowledge of cleaning methods and the use of cleaning materials and equipment; ability to plan with a view to economy and efficiency in the use of supplies, equipment and food; ability to follow oral and written directions and recipes; physical strength and stamina; good physical condition.

**ACCEPTABLE EXPERIENCE AND TRAINING:**

Two years of experience in large scale cooking; or any equivalent combination of experience and training.