

## COOK

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

DISTINGUISHING FEATURES OF THE CLASS: This is routine work involving responsibility for preparing simple meals. Work is performed according to an established pattern outlined by a supervisor. Supervision is exercised over food service helpers, who are instructed as to proper procedures and whose work is checked at all times.

EXAMPLES OF WORK: (Illustrative only)

Prepares desserts;

Makes sandwiches and salads and a variety of other food;

Supervises the work of assistants in the preparation of food and the cleaning of tables, silverware, kitchen utensils, stoves and kitchen.

REQUIRED KNOWLEDGES, SKILLS AND ABILITIES: Good knowledge of the methods of preparing and cooking food in large quantities and skill in applying such knowledge; good knowledge of modern cooking utensils, appliances and equipment; good knowledge of cleaning methods and of the use of cleaning materials and equipment; ability to follow oral and written directions and recipes; ability to get along well with others; ability to supervise the work of others; physical stamina; good physical condition.

ACCEPTABLE EXPERIENCE AND TRAINING:

One year of experience in the preparation of food on a large scale and completion of a standard grade school course; or any equivalent combination of experience and training sufficient to indicate ability to do the work.