COOK II

<u>DISTINGUISHING FEATURES OF THE CLASS:</u> This is difficult work involving the supervision of and participation in the preparation, cooking and portioning of food. The incumbent acts as a kitchen manager and directly supervises a number of employees including Cooks I. The work is performed under the general supervision of a Cook III. Does related work as required.

TYPICAL WORK ACTIVITIES:

Supervises and participates in the preparation, cooking and portioning of food;

Supervises the storage and care of food and supplies;

Supervises and participates in the cleaning of the kitchen" equipment" dishware, utensils, etc.;

Keeps records of employees' time, food received and used, etc.;

Trains and evaluates personnel;

Portions food;

Operates various kitchen appliances such as slicer, peeler, electric mixers, dishwashers;

Takes periodic inventories of food, supplies and equipment;

May assist in drawing up specifications for equipment changes or additions;

May assume duties of Cook III in his/her absence.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of supervisory techniques; good knowledge of large-scale food storage, preparation, cooking and serving techniques; familiarity with the nutritional aspect of food; familiarity with modern cooking utensils, appliances and equipment; ability to use supplies, equipment and foods efficiently; ability to utilize and adjust standardized recipes; ability to understand and carry out oral and written directions; ability to maintain records and to write clear reports.

<u>MINIMUM OUALIFICATIONS:</u> Graduation from high school or possession of an equivalency diploma and completion of a recognized cook training course <u>and</u> two (2) years of large-scale cooking experience involving supervision of others.

NOTE: One (1) additional year of large-scale cooking may be substituted for the cook training course and/or for required education on a year-for-year basis.

PROMOTION: Two (2) years as a Second Cook or Cook 1.

This is a retitling of Head Cook.

R.C.D.P. (03.22.1979) 07.15.2015 - Job specification may be subject to further revision Non-competitive