<u>DISTINGUISHING FEATURES OF THE CLASS</u>: These duties involve assisting in the preparation of food in a safe, sanitary manner and for assuming responsibility for the kitchen in the absence of the Cook. This class differs from Food Service Helper because of the regular cooking duties. The work is performed under general supervision and on occasion, supervision may be exercised over Food Service Helpers.

TYPICAL WORK ACTIVITIES: The typical work activities listed below, while providing representative examples of the variety of work assignments in the title, do not describe any individual position. Incumbents in this title may perform some or all of the following, as well as other related activities not described.

Prepares and cooks meat, fish, poultry, soups, vegetables, cereals, desserts, salads, and other foods according to standardized recipes and menus;

Bakes cakes, pies, rolls and a variety of other pastries according to standardized recipes and menus; Cuts, cleans and dresses meat, fish and poultry;

Assists in the proper storing of food;

May supervise the work of assistants in the cleaning of tables, kitchen utensils, stoves and kitchen appliances;

Performs other duties as assigned, such as stripping carts, setting up trays and cleaning.

<u>FULL PERFORMANCE KNOWLEDGES</u>, SKILLS, ABILITIES, AND PERSONAL CHARAC-<u>TERISTICS</u>: Working knowledge of proved methods of food preparation; working knowledge of modern cooking utensils, appliances and equipment; ability to keep simple records and submit reports; ability to get along well with children and adults; ability to understand and carry out oral and written directions; and ability to supervise and work cooperatively with others. ASSISTANT COOK
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MINIMUM QUALIFICATIONS:

One year of experience in large-scale cooking, or an equivalent combination of training and experience.

Note: Twelve (12) credits of culinary training can be substituted for six (6) months of experience.