

Department: In County and All School Districts

SPEC DISK

G6

Classification: Non-Competitive

DOCUMENT

3

Grade: 9 - 40 Hr

SENIOR COOK

DISTINGUISHING FEATURES OF THE CLASS: The work involves responsibility for the food preparation and cooking of foodstuff on a large scale. Besides being required to have a thorough background in the cooking trade, a Senior Cook is expected to be sufficiently acquainted with problems of dietetics and food prices to discuss such matters as special diets and food purchasing with specialists, and, on occasion, to actually supervise activities dealing with these questions. The Senior Cook has considerable independence in supervising activities specifically related to cooking but usually receives instructions from professional personnel on caloric content of meals and special diets. Depending on the particular institution, the Senior Cook may or may not have responsibility for food purchasing. Supervision is exercised over the work of cooks and food service helpers. The incumbent does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative only)

Supervises and directs a force of subordinate employees in all phases of food preparation;
Prepares special dishes requiring the exercise of particular skill;
Prepares vegetable, soups, meats, fish, sauces and gravies;
Determines amount of foods to be prepared to meet menu requirements;
Assigns and reassigns subordinate employees to tasks and to shifts;
Makes inspections at frequent intervals to determine quality of cooking, readiness to meet meal schedules and adherence to established rules of cooking;
Is responsible for maintaining cleanliness and sanitation of working areas, utensils, and kitchen equipment;
Trains kitchen personnel;
Confers with others regarding menus and estimates of food requirements;
May keep record of supplies on hand.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of the standard methods, techniques, and skills of the cooking trade as applied to large scale food preparation; ingenuity in the planning and preparation of meals; good knowledge of food values and nutrition; good judgment; resourcefulness, physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS:

Three years of experience in large scale cooking or any equivalent combination

of experience and training.

Revised 05/15/89