

COOK

DEFINITION

Under general supervision to prepare foodstuffs for large quantity cooking including special dietary requirements; to provide direction to other workers; and to do related work as required. Duties are performed for clients of Consolidated Food Services, including Badger Prairie Health Care Center, Badger Prairie Health Care Center-IMD, Dane County Sheriff's Department, Dane County Juvenile Detention, and the Elderly Nutrition Program.

EXAMPLES OF DUTIES

Requisition supplies and assembles and combines ingredients in the proper proportions necessary for large scale cooking; prepares, seasons and cooks meats, main dishes, soups, desserts, salads, vegetables, sauces, pastries and gravies in accordance with normal diet menus and modified therapeutic menus; prepares breads, quick breads, buns, rolls, puddings and cakes; operates machinery and equipment used in large scale food preparation including mixers, ovens, warmers, coffee urns, etc.; reviews each dish, item or product in the process of preparation and cooking to make adjustments; organizes and directs the assembly and set-up of serving lines, tables and trays; assists in keeping the kitchen, refrigerators and storerooms sanitary and orderly by cleaning utensils, equipment, fixtures and work areas; instructs, directs, and monitors assigned food service personnel in meal preparation, service and clean up activities; may assist in the inventory of foods served and consumed and recommend changes in menus and modified diets; maintains records as required.

EMPLOYMENT STANDARDS

Education and Experience: Must have any combination equivalent to one year experience in the preparation and cooking of a wide variety of foods on a large scale. Preference is given for experience in cooking for an institutional population.

Knowledges and Abilities: Knowledge of large scale food preparation practices and principles; knowledge of kitchen equipment; knowledge of foods and seasonings; knowledge of cuts of meats and their cooking characteristics; knowledge of names and contents of various types of dishes; ability to operate commercial cooking and baking equipment; ability to work from prepared menus and recipes; ability to follow written and oral directions; ability to keep simple records; ability to work effectively with others; and ability to instruct, direct and monitor the work of assigned personnel; knowledge of sanitation and health precautions; knowledge of occupational hazards and safety practices; ability to determine when food is spoiled or has been contaminated; ability to cook food in a nutritious and tasty manner; must be able to lift up to fifty (50) pounds unassisted and heavier loads with assistance.