

## COOK (CORRECTIONAL FACILITY)

### DISTINGUISHING FEATURES OF THE CLASS:

The work involves the preparation and cooking of a variety of foods in a correctional facility. Work is carried out in accordance with established procedures and involves the preparation of an entire meal or part of a meal. The work is performed under the general supervision of a Cook Manager (Correctional Facility).

### TYPICAL WORK ACTIVITIES:

1. Prepares and cooks meat, fish, poultry, soups, vegetables, macaroni, desserts, salads and other foods;
2. Bakes cakes, pies, rolls and a variety of other desserts;
3. May supervise the proper storing of food;
4. Supervises and participates in the cleaning of serving, storage and dining areas and in the care of equipment;
5. May keep simple related records;
6. May prepare or change menus;
7. Does related work as required.

### FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of the methods of preparing, cooking and baking food in large quantities; working knowledge of modern cooking utensils, appliances and equipment; working knowledge of sanitary food handling and storage practices; ability to keep simple records; ability to follow and modify recipes; ability to follow oral and written directions; physical condition commensurate with the demands of the position.

### MINIMUM QUALIFICATIONS:

- EITHER: (A) Completion of a recognized training program in institutional cooking of at least six (6) months duration, and one (1) year of large-scale cooking experience;
- OR: (B) Two (2) years of large-scale cooking experience;
- OR: (C) An equivalent combination of the training and experience as outlined in (A) and (B) above.

SV2406

ADOPTED: 01/01/78 (Correctional Officer - Cook)

REVISED: 07/05/83            02/06/97            05/19/97