

TORRANCE UNIFIED SCHOOL DISTRICT

CLASS TITLE: FOOD SERVICES COOK

BASIC FUNCTION:

Under the direction of a Food Services Supervisor, prepare and cook a wide variety of foods following standard recipes to achieve required taste and appearance standards; assist in other food service areas.

REPRESENTATIVE DUTIES:

Follow menus and recipes in the preparation of meat dishes and other main dishes for breakfast and lunch service. **E**

Estimate quantities needed and adjust or extend recipes to appropriate quantities; maintain food quality standards including appearance, taste and nutritional requirements. **E**

Arrange cooking schedule and storage of cooked items to assure proper temperature of hot foods at serving time. **E**

Clean cafeteria equipment, utensils and appliances and store food supplies; comply with kitchen sanitation and safety procedures. **E**

Assist in maintaining records as assigned; count monies, tally and record sales as required. **E**

Operate a variety of standard kitchen utensils such as ovens, grills, fryers, electric mixers, slicer, chopper, steam table, cash register and other cafeteria equipment. **E**

Assist in other food service areas as needed; serve food according to established guidelines and replenish serving containers as needed; serve and sell lunch items to faculty.

Train and provide work direction to others as assigned; perform lead duties in the absence of the Supervisor as directed.

Assist in storing unused food and supplies.

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Methods of cooking, preparing and serving food in large quantities.
Sanitation and safety practices related to cooking and serving food.
Standard kitchen equipment, utensils and measurements.
Basic record-keeping techniques.
Basic math and cashiering skills.
Verbal communication skills.

ABILITY TO:

Prepare and cook a wide variety of foods following standard recipes to achieve required taste, appearance and nutritional standards.
Prepare appetizing and nutritionally balanced meals.
Follow, adjust and extend recipes.
Prepare and serve food in accordance with health and sanitation regulations.
Make change quickly and accurately.
Maintain food service equipment and areas in a clean and sanitary condition.
Follow health and sanitation requirements.
Operate standard kitchen equipment safely and efficiently.
Observe health and safety regulations.
Meet schedules and time lines.
Work independently with little direction.
Maintain routine records.

Add, subtract, multiply and divide quickly and accurately.
Establish and maintain cooperative and effective working relationships with others.
Understand and follow oral and written directions.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above and two years experience in quantity food preparation.

WORKING CONDITIONS:

ENVIRONMENT:

Kitchen environment; subject to heat from ovens and grills.

PHYSICAL ABILITIES:

Standing and walking for extended periods of time, bending at the waist, bending, pushing, moving, and lifting objects weighing up to 50 pounds, dexterity of hands and fingers to operate kitchen equipment, and vision to read recipes and to measure properly.

HAZARDS:

Working around and with equipment having moving parts and sharp blades.