

COOK'S ASSISTANT

NATURE OF WORK IN THIS CLASS:

Assists in the preparation and cooking of food.

ILLUSTRATIVE EXAMPLES OF WORK: (These examples do not list all the duties which may be assigned; any one position may not include all the duties listed).

Assists in preparing and cooking regular and special diets according to prescribed menus, recipes, and cooking instructions.

Assists in preparing meat dishes, soups, sauces, vegetables, eggs, and a variety of other foods.

Prepares, cooks, and weighs foods for special diet from specific written orders, manuals, and recipes.

Assists food service workers in cleaning work areas and handling food, equipment and supplies.

Applies safe and sanitary work practices on the job.

Maintains work records.

Performs related duties as required.

MINIMUM KNOWLEDGE, ABILITIES AND SKILLS:

Knowledge of foods and their preparation and cooking.

Knowledge of food sanitation procedures.

Ability to work long hours while standing in rooms at high temperatures.

Ability to apply safe and sanitary work practices on the job.

Ability to work effectively with the public and employees.

Ability to understand and follow oral and written instructions.

Ability to maintain work records.

MINIMUM EXPERIENCE AND TRAINING:

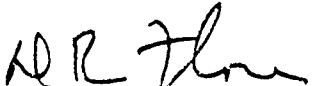
(a) Six months of experience in food service work including light cooking duties; or

(b) Any equivalent combination of experience and training which provides the minimum knowledge, abilities and skills.

NECESSARY SPECIAL QUALIFICATION:

Possession of a valid health certificate from the Department of Public Health and Social Services.

ESTABLISHED: JULY, 1980



DAVID R. FLORES, Executive Director
Civil Service Commission