

ASSISTANT COOK

DISTINGUISHING FEATURES OF THE CLASS: Assists in the preparation and cooking of a variety of foods. An Assistant Cook directly assists cooks in the preparation of all or any part of a meal or independently performs cooking duties under the supervision of a Cook or Head Cook. In the absence of higher-ranking cooks, an Assistant Cook may be required to oversee food preparation activities personally. Supervision may be exercised over Food Service Helpers in routine kitchen and food service tasks and in maintaining sanitary conditions in the kitchen. Does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative Only)

Assists in the preparation and cooking of meat, fish, poultry, soups, vegetables, cereals, dessert, salads and other foods;
Prepares coffee, tea and other beverages;
Serves or directs the serving of meals;
Oversees, and may participate in, washing of dishes, pots, and pans;
Performs the duties of higher-ranking cooks in their absence.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL

CHARACTERISTICS: Working knowledge of food preparation and cooking methods; ability to keep simple records and make reports; ability to follow oral and written directions; reliability

MINIMUM QUALIFICATIONS: One (1) year of full or part-time experience in cooking.