

Specification for Class of

COOK I

**Abolished Effective July 1, 2007**

Definition: Prepares and cooks food in institution or institutional camp.

Typical Work

Weighs and prepares food for special diets;

Prepares and cooks vegetables, fruits, meats, soups, and cereals; prepares salads, desserts, and beverages;

Cans fruits and vegetables; Cleans kitchen area; washes utensils and equipment; Requisitions, checks, and stores food and kitchen supplies; keeps simple records; assists in preparing menus; makes reports; Performs other work as required.

Knowledge and Abilities

Knowledge of: practices, methods, and procedures of large-scale food preparation and cooking; personal hygiene, food handling, sanitation, and safety precautions; care and use of kitchen utensils and equipment; record keeping; report preparation.

Ability to: establish work methods and instruct others in routine kitchen work; maintain cooperative working relationships with others; estimate quantities and follow large-scale recipes; follow written and oral instructions.

Minimum Qualifications

One year of experience in food preparation or cooking. Completion of course in large-scale cooking may be substituted for experience.

Revised May 24, 1974

Revises minimum qualifications