

Specification for Class of

COOK 2

**Abolished Effective July 1, 2007**

Definition: Supervises and participates in the preparation and service of all food on a shift in an institution; supervises the in-service vocational training program for resident culinary help on a shift; or, within a Department of Social and Health Services residential facility, cooks and leads other culinary staff, or cooks in a group home.

Typical Work

Supervises and participates in large-scale preparation and service of food on assigned shift; prepares main entrees as directed; anticipates and performs preliminary preparation necessary for next day's meals;

Performs meatcutting work; bones fish and fowl; cleans prawns; wraps and stores meat; cooks meat, fish, and poultry;

Bakes pies, cakes, and cookies and prepares other desserts; pits and grinds fruit;

Inspects food being prepared to ensure proper quantity, quality, and handling; instructs and trains employees and detail kitchen help in cooking, preparing, and handling food;

Operates mixers, ovens, choppers, shredders, steamers, grills, grinders, steam kettles, fry kettles, and other food equipment;

Assists in preparing menus and determining amount of food to meet menu requirements; keeps records; makes reports;

Cleans kitchen area; washes utensils and equipment;

Performs other work as required.

Knowledge and Abilities

Knowledge of: practices, methods and procedures of large-scale food preparation; food values and nutrition; 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 supervise and instruct others in cooking and kitchen work; establish and maintain cooperative working relationships with others; estimate quantities and follow large-scale recipes; follow written and oral instructions.

Minimum Qualifications

Two years' cooking experience in a large-scale food service or culinary operation.

Completion of course in large-scale cooking may be substituted for one year of experience.

OR

One year as a Cook 1 in State service.

Revised May 1, 1964

Revised May 24, 1974

Revises definition and minimum qualifications

Revised December, 1978

General revision

Revised October 12, 1979

Revises definition and adds distinguishing characteristics

Revised May 28, 1986

Revises definition and deletes distinguishing characteristics