

Position Description

To perform this job successfully, an individual must be able to perform the essential job functions satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the primary job functions herein described. Since every duty associated with this position may not be described herein, employees may be required to perform duties not specifically spelled out in the job description, but which may be reasonably considered to be incidental in the performing of their duties just as though they were actually written out in this job description.

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| Job Title: | Restaurant Cook |
| Pay Table: | Support |
| Pay Grade: | 4 |
| FLSA Status: | Non-Exempt |
| Job Code: | 739 |
| Reports to: | Chef |

JOB SUMMARY

Under the general direction of the Restaurant Supervisor, prepares foods, serves customers, cashiers, cleans up after customers, cleans and straightens serving and preparation areas and assists with parties or other special events.

ESSENTIAL JOB FUNCTIONS

- Prepares restaurant for opening (e.g., makes coffee, sets out cinnamon rolls and other baked goods, prepares salads, prepares materials for sandwiches).
- Slices meat and cheese, washes and prepares vegetables.
- Prepares egg and tuna salad, large salads, desserts, various breakfast foods, bread and soups.
- Cleans, sanitizes, sharpens and oils the meat slicer.
- Cleans blender, food processor, can opener, veggie slicer and surrounding prep area.
- Changes syrup and carbonation in soda machines and assists with weekly cleaning.
- Assists with preparation of daily specials and main dishes.
- Assists with preparation of lunch for workers.
- Arranges foods for attractive presentation.
- Serves breakfast and lunch customers.
- Bakes, frosts, cuts, and packages cinnamon rolls, peanut butter fingers and other baked goods.
- Stocks and maintains inventory in restaurant.
- Serves as cashier; operates cash register.
- Cleans up after customers; cleans serving and preparation areas; organizes refrigerators; straightens store rooms.
- Assists with food and other preparations for restaurant and parties.

MINIMUM REQUIREMENTS

- High School diploma or equivalent.
- Six (6) months of restaurant, catering or other food service experience.

- County Food Handler's Permit.

KNOWLEDGE, SKILLS AND ABILITIES

- Ability to read and write and perform mathematical calculations (percentages and fractions).
- Knowledge of cooking/food preparation, serving and food presentation.
- Interpersonal skills required for interaction with customers.
- Ability to accept payment.
- Ability to manage inventory or property.
- Ability to use small office equipment and computers.
- Ability to use or repair small equipment.

PHYSICAL DEMANDS

Medium work: Exerting up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently, and/or up to 10 pounds of force constantly to move objects. The work also requires the following physical abilities in order to perform the essential job functions: balancing, climbing, crawling, crouching, feeling, fingering, grasping, handling, hearing, kneeling, lifting, mental acuity, pulling, pushing, reaching, repetitive motion, speaking, standing, stooping, talking, visual acuity and walking.

WORKING CONDITIONS

Employees in this position work in a safe and secure work environment that may periodically have unpredicted requirements or demands.

The Davis School District has the right to revise this position description at any time.