

COOK - BAKER - VAN DRIVER - SCHOOL FOOD SERVICE

Definition

These positions work under the supervision of the manager. Performs duties as assigned.

Responsibilities

1. Prepares soups, meats, vegetables, desserts, sauces, gravies, salads, and beverages by using appropriate methods and standardized recipes. Prepares baked products.
2. May assist with serving, kitchen cleanup, and the cleaning of eating utensils, dishes, glassware, and trays.
3. May have specialized responsibilities such as cooking, baking, or salad preparation.
4. Recognizes properly prepared food items by sight, taste, and smell.
5. Uses ovens, griddles, fryers, steamers, stem kettles, dish-machines, slicers, mixers, and other equipment.
6. May deliver lunches in a van.

Qualifications - Physical

Is physically able to work in a standing position for prolonged periods and to walk much of the time during the day. Is able to work in warm surroundings. Has manual dexterity to handle knives and other pieces of kitchen equipment such as slicers, mixers, choppers, and scales. Is able to lift materials weighing up to 45 pounds.

Qualifications - Educational

It is recommended that the above positions complete the Basic School Food Service Short Course.