

ASSISTANT COOK

General Summary

The job of Cook is done for the purposes of providing food service that meets the mandated needs of students, maintaining facilities in a sanitary condition, and monitoring transactions.

Essential Functions

- Assists in preparing and serving food and beverage items for the purpose of meeting mandated nutritional requirements. This may include, but not limited to, chopping, slicing, boiling, and following a recipe to obtain a standardized result.
- Adheres to all health and safety measures in food preparation as outlined by the local health dept to ensure a clean and safe work environment. This may include, but not limited to, cleaning utensils, equipment, and the storage of food preparation areas for the purpose of maintaining sanitary conditions and meeting health and safety standards.
- Stocks food, condiments, and supplies for the purpose of maintaining adequate quantities and security of items.
- Assists, as needed, in serving appropriate food items to students. This may include, but not limited to, familiarizing oneself with the required categories and serving sizes to meet meal pattern contributions.
- Assists in testing prepared food for flavor, appearance and temperature for the purpose of ensuring safety and health standards are met and acceptance of items by students and staff.
- Assists in monitoring kitchen equipment and operations for the purpose of maintaining a safe and functional operating environment.
- Collects money and accounts for meals served for the purpose of ensuring accurate payments, accounting, and reporting.
- Completes yearly professional standard requirements based on contracted hours as required by OSPI.
- Performs other related duties for the purpose of ensuring the efficient and effective functioning of the work unit.

Minimum Qualifications

- High school diploma or equivalent
- WA State food handler's card

Required Knowledge, Skills and Abilities

KNOWLEDGE is required to perform basic math, including calculations using fractions, percentages, and/or ratios; read a variety of manuals, write documents following prescribed formats, and/or present information to others; and understand complex, multi-step written and oral instructions. Specific knowledge-based competencies required to satisfactorily perform the functions of the job include: methods of cooking, health standards and hazards, safe food handling procedures, and assisting with the management of a high volume of food preparation.

SKILLS are required to perform multiple, non-technical tasks with a potential need to upgrade skills in order to meet changing job conditions. Specific skills required to satisfactorily perform the functions of the job include; adhering to safety practices, using industrial grade food service equipment, and pertinent software applications.

ABILITY is required to schedule activities; collate data; and consider a number of factors when operating equipment. Flexibility is required to work with others in a variety of circumstances; work with data utilizing specific, defined processes; and operate equipment using standardized methods. Ability is also required to work with a wide diversity of individuals; work with specific job-related data; and utilize job-related

equipment. Problem solving with data requires following prescribed guidelines; and problem solving with equipment is limited. Specific abilities required to satisfactorily perform the functions of the job include: adapting to changing work priorities; working as part of a team; and working around children/students.

Working Environment

The usual and customary methods of performing the job's functions require the following physical demands: significant lifting, carrying, pushing, and/or pulling; some climbing and balancing; frequent stooping, kneeling, crouching, and/or crawling; and significant fine finger dexterity. Generally, the job requires 0% sitting, 60% walking, and 40% standing. The job is performed under some temperature variations and hazardous conditions.