

## **BURBANK UNIFIED SCHOOL DISTRICT**

### **CLASS TITLE: FOOD SERVICE COOK I**

#### **BASIC FUNCTION:**

Under the direction of a Food Service Supervisor I, prepare, cook and serve food items in an elementary school; maintain food service equipment and facilities in a clean and sanitary condition in accordance with state health laws; maintain simple records related to food service operations.

#### **DISTINGUISHING CHARACTERISTICS:**

The Food Service Cook I performs a variety of duties related to the preparation and sale of food items at an elementary school.

#### **REPRESENTATIVE DUTIES:**

Prepare meat dishes, vegetables and other main dishes; prepare other lunch and nutrition items for sale.

Set up serving areas; serve food to students, teachers and other personnel.

Maintain work area and serving areas in a sanitary manner; clean serving counter, food containers and other equipment; wash pots and pans, utensils and other serving equipment; store kitchen equipment.

Operate a variety of standard kitchen equipment including slicer, chopper, mixer, fryer, warmer, oven and others.

Serve as cashier in a cafeteria; make change and count monies; record amounts of food sold and monies collected.

Assist with inventory and assure that food is stored properly; receive and store food deliveries.

Maintain simple records related to food surplus and inventories and proteins and vegetables served.

Perform related duties as assigned.

**KNOWLEDGE AND ABILITIES:**

**KNOWLEDGE OF:**

Proper methods of preparing, baking, cooking and serving food in large quantities.

Kitchen sanitation and safety practices and requirements.

Operation, cleaning and preventative maintenance of utensils and equipment.

Health and safety regulations.

Standard weights and measures used in cooking and baking.

**ABILITY TO:**

Understand and follow oral and written directions.

Prepare and cook foods in quantity.

Operate standard machines found in school cafeterias and kitchens.

Work cooperatively and effectively with others.

Maintain safety and sanitation standards.

Prepare attractive, appetizing and nutritious meals.

Stand, lift, bend and reach.

Follow and adjust recipes.

Meet schedules and time lines.

Add, subtract and make change correctly.

Lift objects weighing up to 50 pounds using safe and proper methods and/or equipment. Move objects weighing over 50 pounds using safe and proper methods and/or equipment.

**EDUCATION AND EXPERIENCE:**

Any combination equivalent to: graduation from high school and one year of experience in quantity food preparation and kitchen maintenance.

**WORKING CONDITIONS:**

Elementary school cafeteria or kitchen environment; subject to heat from ovens and lifting, pushing, pulling and standing for long periods of time.