

BURBANK UNIFIED SCHOOL DISTRICT

CLASS TITLE: FOOD SERVICE COOK II

BASIC FUNCTION:

Under the direction of a Food Service Supervisor II, prepare, cook and serve a variety of food items for the Children's Center program or a secondary school; maintain food service equipment and facilities in a clean and sanitary condition in accordance with state health laws; provide work direction and guidance to student assistants as assigned.

DISTINGUISHING CHARACTERISTICS:

The Food Service Cook II performs varied and responsible cooking and food preparation duties at a school where a wide variety of food items are available for sale to students. Incumbents are also responsible for providing work direction to student assistants.

REPRESENTATIVE DUTIES:

Prepare, cook and bake a variety of food items for sale in a school cafeteria, hot food or sandwich line or other food service area; coordinate duties to assure food is prepared in a timely manner.

Prepare and cook main entrees, meat dishes, vegetables and other food items in accordance with daily menu requirements.

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.

Operate a variety of standard kitchen equipment including food mixers, grinders, slicer, chopper, warmers, ovens and others.

Serve as cashier in a cafeteria, lunch line or snack bar; make change and count monies; prepare deposit slips and record amounts of food sold and monies collected; prepare and record lunch program tickets.

Train and provide work direction to student assistants as assigned.

Assist in determining appropriate quantity of food items for cooking and baking; thaw frozen food items as needed.

Assist with inventory and maintain simple records as directed; receive and verify deliveries of food items and supplies as necessary.

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 maintenance of utensils and equipment.

Health and safety regulations pertaining to food service.

Standard weights and measures used in cooking and baking.

ABILITY TO:

Understand and follow oral and written directions.

Prepare, bake 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.

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.

Prepare attractive, appetizing and nutritious meals.

Follow and adjust recipes.

Meet schedules and time lines.

Add, subtract and make change correctly.

Train and provide work direction to student assistants.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and one year of experience in quantity food preparation and kitchen maintenance at the level of a Food Service Cook I.

WORKING CONDITIONS:

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