

Yuba City Unified School District
COOK/TRANSPORT

RANGE 25.5

DEFINITION

Under general direction, to prepare, cook, bake and serve food; to assist in maintaining food service facilities in a clean and sanitary condition; to assist in the management and operation of a cafeteria; coordinates a satellite cafeteria; to do related work as required.

EXAMPLES OF DUTIES

Prepares or assists in the preparation and serving of food; sells food to students from cafeteria snack bar; supervises student help; operates kitchen equipment; cleans food service facilities, equipment and utensils; transfers food to and from various serving preparation and selling areas; responsible for the operation and cleaning of snack bar and satellite cafeteria equipment; responsible for ticket sales and moneys; some report and recordkeeping; responsible for transporting food to satellite locations.

EMPLOYMENT AND STANDARDS

Education and/or Experience: High school diploma or equivalent; two years of experience in quantity food preparation with at least one year of cooking or baking in an institutional setting. Supplemental courses or formal training in nutrition, sanitation and menu planning are recommended. Additional experience may substitute for education.

Knowledge and Skills: Basic knowledge of institutional quantity food preparation, methods, procedure and service, weights and measures, kitchen safety and sanitation.

Abilities: Must be able to perform all of the essential duties of the position under only general guidance. Must be able to understand and follow Food Service policies, procedures, rules and regulations. Must be able to perform duties with a focus on safety and sanitation. Must be skilled in operation of commercial kitchen equipment. Requires the ability to read and understand written directions and recipes and to calculate weights and measurements. Must be able to learn, understand and apply safety and sanitation regulations. Must be able to reconcile daily money transactions and keep records.

Physical Abilities: Requires general arm, hand, leg and body coordination to use standard large kitchen equipment. Working environment requires physical ability to stand for extended periods of time, stoop, continuously lift light to medium weight objects up to 30 pounds and infrequently lift objects up to 50 pounds. Requires the ability to handle hot materials and work in an environment dominated by wide temperature extremes. Requires sufficient hand coordination to use kitchen utensils and equipment and move and position hot materials.

Licenses and Certificates: Requires valid California Driver's License and Health screen authorizing the incumbent to work in food service.

BWS:cs
02/22/00