



Cook II

Salary Group: A07

Class Code: 8117

| <u>CLASS TITLE</u> | <u>CLASS CODE</u> | <u>SALARY GROUP</u> | <u>SALARY RANGE</u> |
|--------------------|-------------------|---------------------|----------------------------|
| COOK I | 8116 | A06 | \$20,706 - \$30,221 |
| COOK II | 8117 | A07 | \$21,681 - \$31,677 |
| COOK III | 8118 | A09 | \$23,781 - \$34,859 |
| COOK IV | 8119 | A11 | \$26,332 - \$41,355 |

GENERAL DESCRIPTION

Performs routine (journey-level) food preparation work. Work involves preparing, seasoning, and cooking food and maintaining inventories and records of food consumption. Works under moderate supervision, with limited latitude for the use of initiative and independent judgment.

EXAMPLES OF WORK PERFORMED

Prepares, seasons, and cooks food according to menus, special dietary or nutritional restrictions, or established standards.

Cleans and inspects food preparation equipment, kitchen appliances, and work areas to ensure sanitary conditions.

Reports kitchen equipment in need of repair or replacement.

Ensures that food is maintained at proper serving temperatures.

Sets up serving lines and serves food.

Assists in testing and standardizing recipes.

Assists in maintaining an inventory of supplies and preparing requisitions for needed items.

May assist in reviewing and planning menus to determine types and quantities of food to be prepared.

Performs related work as assigned.

GENERAL QUALIFICATION GUIDELINES

EXPERIENCE AND EDUCATION

Experience in food preparation work. Graduation from a standard senior high school or equivalent is generally preferred. Experience and education may be substituted for one another.

KNOWLEDGE, SKILLS, AND ABILITIES

Knowledge of quantity food preparation techniques and procedures, and of modified and calculated diet preparation methods.

Skill in cooking and baking, and in the use and care of food preparation appliances and equipment.

Ability to interpret and follow recipes.