

COOK

POSITION TITLE:

Cook

PRIMARY FUNCTION:

Preparation and service of food in a sanitary and appealing manner.

KEY DUTIES:

1. Perform food preparation and cleaning tasks as directed by the food service supervisor:
 - A. Prepare meats and vegetables to be cooked.
 - B. Prepare baked items.
 - C. Serve food as directed.
 - D. Clean dishes, tables, and other equipment.
2. Report to the food service supervisor of any faulty or inferior quality food, which is received.
3. Prepare food according to approved menu and recipes.
4. Assist food service supervisor with menu planning and computer tasks.
5. Be able to squat, climb ladders, sustain prolonged standing, lifting (up to 50 lbs.), and handling of equipment required for the job.
6. Assume any other task assigned by the food services supervisor.

ORGANIZATIONAL RESPONSIBILITY:

Will be responsible to food services supervisor.

WORK SCHEDULE:

Monday through Friday when school is in session between 6:45 a.m. and 2:00 p.m.

SALARY:

Salary will be set by the Board of Education annually.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The employee is required to tolerate exposure to higher-than-average room temperature and humidity. The employee must be able to tolerate noise, movement, fast-paced environment, cleaning supplies and associated odors. The employee must be able to lift, pull, or push up to 10 pounds, frequently up to 25 pounds, and occasionally up to 50 pounds. Must be able to stand and/or walk for long periods of time.