

ASSISTANT COOK

DISTINGUISHING FEATURES OF THE CLASS: Under the general supervision of the Cook, the incumbent of this position routinely assists in the preparation, cooking and serving of a variety of foods in large quantities for use in a nutritional program. Does related work as required.

EXAMPLES OF WORK: (Illustrative Only)

Assists in the preparation, cooking and serving of food;

Follows standardized recipes for accurate food preparation;

Receives and inspects food to be cooked;

Assists in preparation, cooking, and serving of meats, fish, poultry, sauces, soups, vegetables, desserts, salads, casseroles and other foods in quantity;

Participates in cleaning of the kitchen, serving, storage, dining areas, and care of equipment;

Assists with the inventory and care of foods and supplies;

Participates in menu planning sessions and in-service training courses as required.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Good knowledge of the modern methods and equipment used in the preparation, cooking and serving of food in large quantities; good knowledge of cleaning methods, materials and equipment; some knowledge of nutritional values of foods; ability to prepare, cook and serve food in large quantities; ability to plan with a view to economy and efficiency in the use of supplies, equipment and food; ability to interpret recipes and cooking measurements; ability to get along well with others; ability to understand and carry out oral and written directions; ability to read, write, understand and communicate in English sufficiently to perform the essential functions of the position; cleanliness; initiative; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: One (1) year of experience where the primary function of the position was in the preparation, cooking, and serving of food on a large scale*.

*DEFINITION: Large scale is defined as the preparation, cooking and serving of food for more than 200 people on a daily basis, either in an institutional setting such as a hospital, school, correctional facility, or nursing home, or in a catering hall or other related business where the primary function is preparing, cooking and serving food for more than 200 people on a daily basis.

Towns, Villages,
City of Peekskill
J.C.: Non-Competitive

Job Class Code: 0303