TITLE	Cook	REPORTSTO:	Assigned Supervisor
DEPARTMENT/SCHOOL:	Nutrition Services	CLASSIFICATION:	Non-Administrative Classified Technical
FAIR LABOR STANDARDS ACT CLASSIFICATION:	Non-Exempt	WORK YEAR: HOURS	10 months/ Calendar 5004 7.5 hours per day or duty days/ hours as assigned
APPROVED:		SALARY GRADE:	Schedule: 57
Board	June 29, 2016		Range: 35
Commission	July 15, 2016		

BASIC FUNCTION:

Under the direction of an assigned supervisor, perform large-quantity cooking in the preparation of foods such maintain kitchen facilities, equipment and utensils in a clean and sanitary condition.

REPRESENTATIVE DUTIES

ESSENTIAL DUTIES:

Perform large-quantity cooking in the preparation of foods such as main dishes, vegetables, fruits and salads in a production kitchen environment; assure related activities comply with established safety and sanitation requirements

COOK BUSDFinal

WORKING CONDITIONS

ENVIRONMENT:

Food service environment

Subject to heat from ovens

PHYSICAL DEMANDS

Standing for extended periods of time

Hearing and speaking to exchange information

Lifting, carrying, pushing or pulling objects typically weighing up to 50 and up to 60 pounds with assistance

Dexterity of hands and fingers to operate food service equipment

Reaching overhead, above shoulders and horizontally

Bending at the waist, kneeling or squatting

Seeing to monitor food quality and quantity

HAZARDS

Heat from ovens

Exposure to very hot foods, powerful industrial-grade equipment, and metal objects

Working around knives, slicers or other sharp objects

Exposure to deaning chemicals and fumes

Sippery floors