Cook III

**GENERAL DESCRIPTION**

Performs complex (journey-level) food preparation work. Work involves preparing, seasoning, and cooking food, and maintaining inventories and records of food consumption. May provide guidance to others. Works under limited supervision, with considerable 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.

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.

Instructs staff in setting up serving lines and serving food.

Tests and standardizes recipes.

Maintains an inventory of supplies and prepares requisitions for needed items.

Assists in making recommendations for improving cooking and kitchen operations.

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

May provide guidance to others.

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, to analyze problems and recommend solutions, and to provide guidance to others.