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**NASSAU COUNTY**  
**SCHOOL DISTRICTS**  
**CLASS SPECIFICATION**

**Title : ASSISTANT COOK**  
**Code: 610040 1CA**  
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**Non-Competitive**

**GENERAL STATEMENT OF DUTIES**

Assists in the preparation and cooking of food in a school kitchen; performs related duties as required.

**COMPLEXITY OF DUTIES**

Under direct supervision, the duties require the use of judgment in preparing and cooking food for large groups. Work is performed under the supervision of a cook.

**TYPICAL DUTIES**

1. Prepares and cooks meat, fish, poultry, soups, vegetables, desserts, and other foods.
2. Receives and inspects food to be cooked.
3. Carves cooked meats, prepares salads, and seasons food for cooking.
4. Oversees the work of food service helpers and kitchen aides, as required.
5. Substitutes for the cook.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, AND ABILITIES**

1. Knowledge of the materials, methods, and equipment used in large-scale food preparation and cooking.
2. Ability to apply established safety and sanitation precautions and regulations.
3. Ability to use and care for kitchen equipment and appliances.
4. Ability to understand and follow oral and written instructions.

**MINIMUM QUALIFICATIONS**

**Training and Experience**

Completion of eighth grade education  
and

Six months of satisfactory experience in the large-scale preparation and serving of food.

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