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

**Title : COOK**  
**Code: 610050 1CK**  
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**Non-Competitive**

**GENERAL STATEMENT OF DUTIES**

Prepares and cooks a variety of foods for a school lunch program; performs related duties as required.

**COMPLEXITY OF DUTIES**

Under general supervision, the duties require the use of judgment in preparing and cooking food for large groups and supervising subordinate personnel.

**TYPICAL DUTIES**

1. Prepares and cooks meat, fish, poultry, soups, vegetables, desserts, salads, and other foods.
2. Cuts, cleans, and dresses meat, fish, and poultry.
3. Assists in the planning of menus and purchasing of foods.
4. Supervises the cleaning of kitchen and storage areas.
5. Inspects and maintains inventory of food and supplies.
6. Maintains time records of all employees.
7. Prepares and bakes rolls, cakes, and pies, as required.

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

1. Considerable knowledge of the materials, methods, and equipment used in large-scale food preparation and cooking.
2. Knowledge of the principles of dietetics and nutrition.
3. Knowledge of cleaning methods, materials, and equipment.
4. Ability to apply established safety and sanitation precautions and regulations.
5. Ability to use and care for kitchen equipment and appliances.
6. Ability to follow oral and written directions.
7. Ability to maintain records.

**MINIMUM QUALIFICATIONS**

**Training and Experience**

Completion of eighth grade education  
and

One year of satisfactory experience in the large-scale preparation and cooking of food.

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