

DEPARTMENT: ALL  
CLASSIFICATION: NON-COMPETITIVE  
APPROVED: 7/14/75

**ASSISTANT COOK**

**DISTINGUISHING FEATURES OF THE CLASS:** Works under the direct supervision of a Cook, Dietitian, Assistant Dietitian and Dietitian Aide. Assists in the preparation of meals. Does related work as required.

**TYPICAL WORK ACTIVITIES:**

1. Assists in preparation of all types of food for meals;
2. Preheats and services food trays;
3. Prepares gravies, sauces, salads, pudding, eggs and cereal.
4. Maintains cleanliness in the kitchen area.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:**

Some knowledge of large scale food preparation and cooking methods; some knowledge of food values and nutrition; ability to keep simple records and make reports; ability to understand and follow oral and written directions; reliability; physical condition commensurate with the requirements of the position.

**MINIMUM QUALIFICATIONS:** Completion of a standard grade school course AND six (6) months' experience in the preparation of food on a large scale.