

## Cook

**Job Code**  
4510R1

**Job Title**  
Cook Senior

**Pay Grade**  
15

### CONCEPT:

Prepares and cooks large quantities of food for schools, universities, hospitals, cafeterias, or other state facilities.

### TASKS:

- Cooks and prepares food and bakery items according to menus, special dietary or nutritional restrictions, and numbers of portions to be served.
- Follows Hazard Analysis and Critical Control Point (HACCP) and other food safety requirements.
- Assists in coordination of special events and may create original menus. Tests and evaluates product and makes necessary adjustments.
- Presents food in an attractive manner.
- Ensures cleanliness and functional operation of equipment, appliances, and work areas.
- Estimates ingredients required to support meal projections.
- May oversee food preparation and kitchen activities.

### LEVELS OF WORK

- Class Group consists of one class.

### MINIMUM REQUIREMENTS:

- One year of experience in commercial/institutional cooking.
- Education may be substituted for experience as determined by the agency.
- Some positions may require additional minimum requirements that will be specified on the position description.

REF: 12/13

REV: 6/23