

# Cook

**Job Code**  
4510R1

**Job Title**  
Cook Senior

**Pay Grade**  
17

**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

REV: 6/24