

ORANGE UNIFIED SCHOOL DISTRICT

FOOD SERVICE COOK/BAKER (CENTRAL KITCHEN)

DEFINITION

Under general supervision – cooks main dishes and bakes breads and pastries in volume at a central preparation kitchen; assists in the overall operation of a central preparation kitchen, including serving and clean-up; and does related work as required or assigned.

Representative Duties

Prepares and cooks entrees, meat dishes and other main dishes, including soups, vegetables, gravies and similar items; bakes bread, rolls, pastries, including desserts and similar items; checks receipts and estimates quantities required; plans ahead for next year or week's requirements; schedules cooking and baking in timely manner;

May help in serving foods; assists in cleaning stoves, ovens, counters and utensils for own area; may assist in storing foods and cafeteria supplies; may substitute for the Manager in case of absence; may supervise and train Assistants.

Organizational Responsibilities

Positions in this class receive general supervision from the Food Service Manager (Central Kitchen), especially as to quantities of foods to be prepared. Assignments may vary or be rotated, but the primary responsibility is to cook or bake for the largest number of meals in this District.

May also supervise and train helpers in cooking or baking.

ENTRANCE QULIFICATIONS GUIDE

Training and Experience – Equivalent to:

Three years in the preparation and serving of large quantities of food, at least one year of which has bee in training for cooking and baking.

Equivalencies: Fifteen (15) college level units in food management, nutrition or similar subjects may substitute for ½ year of the general experience. Two (2) years of recent, paid experience in cooking and/or baking may substitute for all of the required experience.

Knowledge and Abilities

Good operating knowledge of: the proper methods of cooking main dishes, and baking breads and pastries, in large quantities; commercial kitchen equipment and utensils used in cooking and baking; estimation of ingredients necessary for a large and given volume of lunches;

Operating knowledge of: preparation and serving of general foods in an efficient and attractive manner; health and safety standards; proper timing and scheduling in cooking and baking; supervision and training; safe working methods and procedures.

Ability to: cook, bake and prepare foods in large quantities; operate commercial kitchen equipment and appliances; understand and follow written and oral directions; supervise helpers; backstop other positions; use good English and perform basic arithmetic.