



GENERAL STAFFING SOLUTIONS

POSITION TITLE:

COOK FOR INSTITUTION AND CAFETERIA

General Description:

Prepare and cook large quantities of food for institutions, such as schools, hospitals, or cafeterias.

Skills/Duties:

- Bakes breads, rolls, and other pastries.
- Prepares and cooks vegetables, salads, dressings, and desserts.
- Directs activities of one or more workers who assist in preparing and serving meals.
- Plans menus, taking advantage of foods in season and local availability.
- Washes pots, pans, dishes, utensils, and other cooking equipment.
- Cleans, cuts, and cooks meat, fish, and poultry.
- Cooks foodstuffs according to menu, special dietary or nutritional restrictions, and number of persons to be served.
- Cleans and inspects galley equipment, kitchen appliances, and work areas for cleanliness and functional operation.
- Apportions and serves food to residents, employees, or patrons.
- Compiles and maintains food cost records and accounts.
- Requisitions food supplies, kitchen equipment and appliances, and other supplies and receives deliveries.

Requirements:

Requires a high school diploma or its equivalent with 2 – 4 years of experience in the field or in a related area.

Reporting Relationship:

Works under immediate supervision and typically reports to an Executive Chef or Food Service Manager.

I have read the description of my professional responsibilities as an employee of GSN and agree to adhere to the standards described above.

Signature

Date