

ORANGE UNIFIED SCHOOL DISTRICT

FOOD SERVICE COOK/BAKER

DEFINITION

Under general supervision – cooks main dishes and bakes breads and pastries; assists in the overall operation of the high or junior high school preparation kitchen, including serving of foods and clean-up as required; and does related duties as required or assigned.

Representative Duties

Cooks entrees, meat dishes, soups, gravies and other main dishes; bakes bread, rolls, pastries, and prepares desserts; estimates quantities required; maintains timing and schedules; cleans-up own equipment and utensils;

May assist in serving foods and prepare other foods, assist in storing and inventory duties, clean other equipment, and substitute for the Manger in case of absence;

May supervise and train helpers in cooking and baking.

Organizational Responsibilities

Positions in this class receive supervision from the Food Service Manager (High School) or (Junior High School), especially as to the number of lunches to be served. Assignments may vary or be rotated, but the primary responsibility is to cook or bake at a secondary school.

The difference between this class and that of Food Service Cook/Baker (Central Kitchen) is the number of meals cooked or baked for, with the Central Kitchen Cook/Baker having 50% or more meals served. This requires additional planning, organization and supervision.

ENTRANCE QULIFICATIONS GUIDE

Training and Experience – Equivalent to:

Two years in the preparation and serving of food in large quantities, at least six (6) months of which has bee in training as a cook and baker.

Equivalencies: 15 college level units in food management, nutrition and similar subjects may substitute for ½ year of the general experience. One year of recent, paid experience as a cook or baker, 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 in large quantities; commercial kitchen equipment and utensils used in cooking and baking;

Operating knowledge of: estimation of ingredients for cooking and baking; preparation and serving of foods in an efficient and attractive manner; health and safety standards; supervision and training, safe working methods and procedures.

Ability to: cook and bake in medium-large quantities; operate commercial kitchen equipment and appliances; understand and follow written and oral directions; back-stop other positions; use good English and perform basic arithmetic.