FACILITIES SUBSECTOR COLLECTIVE AGREEMENT
BENCHMARK

Job Family: Food Services  Class Series: Cooks
Grid: 17  Class Title: Cook I

I. Level Definition

Positions at this level prepare assigned food items by methods/procedures such as roasting, frying, grilling, steaming, poaching, boiling and baking under the direction of a Senior Cook or Food Service Supervisor.

II. Typical Duties

(1) Prepares assigned food items by following established menus, recipes and quantity quotas, determining ingredients and quantities required and assembling ingredients and equipment required for cooking.

(2) Plans preparation and cooking schedule.

(3) Cooks and seasons assigned food and therapeutic diet items such as soups, sauces, salads, starches, meats, fish, poultry, vegetables and desserts by methods/procedures such as roasting, frying, grilling, steaming, poaching, boiling, baking and bulk rethermalization; tests food items for palatability and temperature and adjusts accordingly.

(4) Carves food items such as meat and poultry and controls portioning of food items to ensure recipe yield meets assigned quantity quotas.

(5) Maintains established food rotations in storage in order to minimize spoilage and waste.

(6) Assigns tasks to designated Food Service Workers.

(7) Performs other related duties as assigned.

III. Qualifications

(1) Education, Training and Experience

Graduation from a recognized 12 month program in cooking or an equivalent combination of education, training and experience.

(2) Skills and Abilities

(i) Ability to communicate effectively both verbally and in writing.
(ii) Ability to deal with others effectively.
(iii) Physical ability to carry out the duties of the position.
(iv) Ability to organize work.
(v) Ability to operate related equipment.