

COOK'S HELPER

Department: Elmira City School District
Classification: Non-competitive
Adopted: Unknown
By: Elmira Civil Service Commission
Revised: March 4, 2002
By: Regional Civil Service Commission

DISTINGUISHING FEATURES OF THE CLASS: This is routine work assisting the cook in performing efficient, economical, nutritious and palatable cooking. Work is performed under the supervision of a cook or manager. The incumbent assists the cook in the preparation of a wide variety of foods; performs related work as required; performs duties of Food Service Helper when not assisting the cook.

TYPICAL WORK ACTIVITIES: (The following work activities are listed as examples only and in no event shall an employee be limited to only those examples listed here.)

- Preparation of foodstuffs prior to cooking;
- Assists the cook with various aspects of her/his duties;
- May assume the duties of the cook during a temporary absence of the cook;
- Performs various related inherent in the Food Service Helper category.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS: Basic knowledge of methods for large scale cooking and baking; Knowledge of sanitation procedures; Knowledge of cleaning materials and methods; Ability to understand and follow simple written or oral directions; Ability to lift up to 40 pounds; Ability to get along well with children, fellow workers, and supervisors; Physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: One year of experience in school food service or a year of equivalent work experience.