

### Class Concept

This is skilled work in preparing and cooking a major portion or all of a meal in a facility. Employees are usually responsible for either general meat or vegetable preparation although these two functions may be combined. Work is performed in accordance with menus prepared and quantities provided by the dietary staff for each meal and requires skill in determining cooking times for various food items in order to complete all portions of the meal at the prescribed serving time. Work is reviewed by a supervisor to ensure that food is prepared safely according to schedule and that food waste is minimal.

### Recruitment Standards

#### Knowledge, Skills, and Abilities

- Basic knowledge of methods of preparation and cooking of food in quantity lots.
- Basic knowledge of the amounts of raw food needed to supply the number of persons to be served.
- Basic knowledge of the standard tools, methods, and practices utilized to maintain food safety.
- Basic knowledge and ability to maintain high standards of sanitation as outlined in the NC Food Code.
- Considerable knowledge of the uses and adaptabilities of the various pieces of equipment including kettles, convection ovens, convection steamers, braising pans, mixer, food processors, slicers and deep fryers.
- Ability to properly alter food consistency such as chopped, ground and pureed.
- Ability to perform simple mathematical computations.
- Ability to understand and follow oral and written instructions.
- Ability to interpret and follow standard recipes and prescribed.

#### Minimum Education and Experience

Education and/or experience in food preparation that is directly related to the job and consistent with accepted practices of the trade equivalent to one year of experience in a commercial and/or institutional setting.