

## ASSISTANT COOK

**DISTINGUISHING FEATURES OF THE CLASS:** This is routine work that involves assisting in the preparation and serving of food. The work is performed under the supervision of a Cook or Cook Manager. Supervision may be exercised over the work of lower level cafeteria employees. Does related work as required.

**TYPICAL WORK ACTIVITIES:** The typical work activities listed below, while providing representative examples of the variety of work assignments in the title, do not describe any individual position. Incumbents in this title may perform some or all of the following as well as other related activities not described.

Assists in the cooking and/ or preparation of meat, fish, poultry, soups, vegetables, cereals, desserts, salads and other foods;

Assists in the baking of cakes, pies, rolls and a variety of other pastries;

Assists in serving food;

Stores food properly;

May set tables and clean them after meals;

May wash and dry dishes, pots, pans and silverware by hand or machine;

May clean dining room and kitchen;

May set up serving lines;

**When Employed by a School District:**

May act as Cashier;

May accept food deliveries;

May count money, prepare bank deposits and other related paperwork.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL**

**CHARACTERISTICS:** Working knowledge of food preparation and cooking methods; working knowledge of the proper methods of serving food and of the care of kitchen equipment and utensils; ability to follow simple oral and written directions; physical condition commensurate with the demands of the position.

**MINIMUM QUALIFICATIONS:** One (1) year experience in the preparation and serving of food.

ULSTER COUNTY  
0270 AST COOK  
Classification: Non-Competitive

Revised: October 29, 1993

Grade: 6