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**REDDING SCHOOL DISTRICT  
JOB DESCRIPTION**

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**COOK**

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**DEFINITION OF POSITION**

Under the supervision of the Director of Food Services, assists in the operation of a school cafeteria.

**EXAMPLES OF DUTIES** – Important duties may include, but are not limited to, the following:

1. Under supervision, is responsible for preparing, cooking, baking, and serving a variety of food;
2. Assists in cleaning the dining room tables and kitchen after meals;
3. Assists in all phases of the kitchen operation to which assigned;
4. Supervises student helpers in absence of Head Cook;
5. Performs other related duties as assigned which are reasonably related to the above.

**QUALIFICATIONS**

1. Knowledge of modern kitchen equipment;
2. Knowledge of storage of foodstuffs;
3. Knowledge of feeding large groups;
4. Knowledge of modern sanitation requirements;
5. Ability to exercise care and consideration in observing sanitation requirements;
6. Ability to follow menus;
7. Ability to prepare tasty food and serve it attractively;
8. Ability to judge the quantity required and prepare it with a minimum of waste;
9. Ability to work cooperatively with principals, teachers, students, and other personnel;

**EXPERIENCE**

One year of experience in a school food service program, or two years paid experience in similar work, or course work from a college or trade school involving preparation of large quantities of food and nutrition.

**PHYSICAL DEMANDS:**

The physical requirements indicated below are examples of the physical aspects that this position classification must perform in carrying out essential job functions.

- Persons performing service in this position will exert 10 to 30 pounds of force frequently to lift, carry, push, or otherwise move objects.
- This type of work involved sitting, walking, and standing for extended periods.

Reasonable accommodation may be made to enable a person with a disability to perform the Essential functions of the job.

**EDUCATION**

Graduation from high school

**COOK**

**Range B**

REVISED: 08/17/2010

BOARD APPROVED: 08/17/2010