

ESKATON
COOK

DEPARTMENT: Food Services

Exempt _____ Non-exempt X

JOB SUMMARY

The Cook is responsible for the preparation and serving of meals for the residents of the facility. He/She is responsible for cooking a variety of foods to ensure the highest quality and resident satisfaction, maintains cleanliness of food services area and indirectly supervises Dishwashers.

JOB RELATIONSHIPS

Responsible to: Food Service Supervisor

Workers Supervised: Dishwashers

Interrelationships: All staff within the facility, vendors and residents

QUALIFICATIONS

Education:

High school graduate or GED.

Training and Experience:

Must have two to four years recent experience as a cook, restaurant background preferred.

All staff that provide direct care to residents will have current first aid training.

Job Knowledge:

Must have a broad knowledge of breakfast, lunch and dinner entree preparation. Must have a broad knowledge of scratch soups, sauces/gravies, starches and vegetables. Knowledge of preparation and handling of food and seasonings. Knowledge of good practices to avoid waste and misuse. Must have the ability to present foods in an attractive and palatable manner and to test quality of food by taste and smell.

Other:

All staff, except waitstaff and dishwasher positions, must be at least 18 years of age.