JOB DESCRIPTION

| **TITLE** | COOK  |
| --- | --- |
| **Reports To**  | [Insert Title] |

**Job Purpose**

The Cook is responsible for preparing and cooking food, including soups, salads, entrees, and desserts, according to the Chef's instructions. The Cook is also responsible for plating and garnishing food. This role utilizes specialized culinary equipment to process necessary components and to produce final products.

The successful Cook is committed to quality and ensures that as excellent food is prepared, the kitchen adheres to health and safety regulations.

**Duties and Responsibilities**

Overall Responsibilities:

* Storing food and ingredients and ensuring they are fresh
* Assisting in stocking and preparing kitchen stations
* Preparing food, including weighing, measuring, and mixing ingredients according to recipes
* Baking, grilling, or frying meats, fish, vegetables, and other foods
* Boiling and steaming meats, fish, vegetables, and other foods
* Plating and garnishing food for serving
* Keeping work areas, equipment, utensils, and dishes clean
* Assuring that the kitchen's operations and cleanliness adhere to food safety requirements and standards
* Performing additional relevant tasks as assigned by the chef

**Qualifications**

* X years of experience working as a cook in [INSERT SETTING e.g., fast food, institution] setting]
* HIgh school diploma or GED
* Completion of an apprenticeship program for cooks or a college or other program in cooking is required/a plus
* Trade certification is required/a plus

**Core Competencies**

* Commitment to quality
* Ability to multi-task and work effectively under pressure
* Excellent Attention to details
* Maintains cleanliness and works in an organized manner and orderly manner
* Knowledge of kitchen health and safety regulations
* Ability to work in a fast-paced environment
* A sense of aesthetics and creativity
* Excellent communication and organizational abilities.

**Working Conditions**

* Exposure to very hot temperatures
* May be exposed to safety hazards (e.g. slippery floor, hot oven, sharp objects).
* Working at your feet for most of the day
* May require lifting heavy loads of up to X pounds at a time
* May require varied shifts
* Overtime and hours outside of the typical working schedule may be required