

Job Description, Lunch Room Cook**412.01R10**

The lunch room cook will be assigned, supervised, and evaluated by the lunch room manager.

His or her duties shall include, but not be limited to, the following:

- I. Preparing daily breakfast, fresh fruits and vegetable snack, and lunch.
- II. Preparing main dishes, sandwiches, vegetables, soup, salads, desserts, etc.
- III. Preparing special diet meals when designated.
- IV. Adjusting recipes to produce desired quantities.
- V. Assisting in serving snacks and meals.
- VI. Assisting in cleaning kitchen and kitchen equipment and dining area.
- VII. Maintaining personal hygiene and sanitary environment of the kitchen.
- VIII. Maintaining a cooperative working relationship with all personnel, students, and patrons.
- IX. Following all state and federal standards for School Nutrition Programs.
- X. Performing other tasks and duties as assigned.
- XI. Minimum physical activities:
Having the ability to perform the physical activities and work in the environmental conditions as follows:
 - A. Requires prolonged sitting or standing, and the use of equipment including electrical utensils and appliances and gas stove and oven.
 - B. Must occasionally work in noisy and crowded environments with numerous interruptions.
 - C. Requires stooping, bending, kneeling, turning, balancing, and reaching.
 - D. Requires physical exertion to manually move, lift, carry, pull, or push heavy objects or materials.
- XII. Minimum educational preparation requirements:
 - A. High school diploma or equivalent. Cooking experience in a cafe or institutional setting is preferred.
 - B. Must possess the ability to read, write, speak, and understand English well.