412.01R10 Job Description, Lunch Room Cook

Friday, August 11, 2023

Job Description, Lunch Room Cook

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 preferred.
- B. Must possess the ability to read, write, speak, and understand English well.