

COOK, CLASS I

Nature of work

The principal and customary work of the employee in this employment class consists in being in charge, as head cook, of the proper operation of a kitchen and a cafeteria serving more than 75,000 meals a year.

Rate your skills	Yes	No
I know how to prepare well-balanced menus according to dietetic standards.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to make a perpetual inventory of food supplies and food products in stock.	<input type="checkbox"/>	<input type="checkbox"/>
I can assure the rational use of food.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to take care of the provisioning of food and the determination of meal prices.	<input type="checkbox"/>	<input type="checkbox"/>
I can participate in the preparation and the administration of the budget.	<input type="checkbox"/>	<input type="checkbox"/>
I can coordinate the work of all kitchen personnel.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to train personnel.	<input type="checkbox"/>	<input type="checkbox"/>

Required skills

I have good planning and organization skills.	<input type="checkbox"/>	<input type="checkbox"/>
I can solve problems.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to work within a team.	<input type="checkbox"/>	<input type="checkbox"/>