

COOK, CLASS II

Nature of work

The principal and customary work of the employee in this employment class consists in either assisting a class I cook, or in assuming the responsibility for a kitchen and a cafeteria where the number of meals served per year is less than 75,000.

Rate your skills	Yes	No
I have basic techniques in the art of cooking.	<input type="checkbox"/>	<input type="checkbox"/>
I can make a variety of standard recipes.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to suggest a way to manage the use of the stocks in a rational manner.	<input type="checkbox"/>	<input type="checkbox"/>
I know how to make good use of leftovers.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to coordinate the work of support staff.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to see to the reception and the verification of the products.	<input type="checkbox"/>	<input type="checkbox"/>
I can assume the responsibility for a kitchen and a cafeteria.	<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"/>