

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.

Required qualifications

Schooling and experience

To have a diploma of vocational studies in an appropriate specialty or a diploma or an attestation of studies which is recognized as equivalent by the competent authority.

To have at least four (4) years of pertinent experience.

Some characteristic duties

The employee in this employment class prepares well-balanced menus according to dietetic standards.

He supervises the rational distribution of the food, takes a periodic inventory of supplies and monitors the permanent inventory of supplies and food products in stock.

He ensures the rational use of the provisions, and the turnover of food stocks in order to avoid constant repetition of the same meals.

He sees to the training of less experienced staff.

In addition to preparing and cooking food, the cook, class I, co-ordinates the work of all kitchen personnel.

He participates in the preparation and administration of the budget, in food provisioning and in the determination of meal prices.

If need be, he performs any other related tasks.