

## **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.

### **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 one (1) year of pertinent experience.

#### Pertinent skills

To know the basic techniques of food preparation and a variety of standard recipes.

To have basic knowledge of management (supplying, stock controlling, ordering, etc.)

### **Some characteristic duties**

The employee in this employment class suggests ways of using stocks rationally and ways of using leftovers.

He may co-ordinate the work of kitchen general helpers and cooks, class III, and occasionally fill in for the cook, class I, when the latter is temporarily absent.

He may be responsible for receiving and checking goods delivered and their storage.

He may be called upon to prepare certain special dishes.

Being responsible for a kitchen and a cafeteria, his activities are the same as those described for the cook, class I.

If need be, he performs any other related tasks.