

COOK, CLASS III

Nature of work

The principal and customary work of the employee in this employment class consists in the participation in all simple tasks performed by a cook of a higher class in preparing and cooking food.

Required qualifications

Schooling

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.

Some characteristic duties

The employee in this employment class prepares and cooks food and may be asked to help in the preparation of well-balanced menus.

He participates in the cutting of meat, the preparation of soups, salads and sauces and the making of pastries and desserts.

He must watch the level of his stocks and submit the necessary requisitions. He may also be placed in charge of the receiving and the inspection of merchandise delivered and its storage.

If need be, he may help serve food at the counter.

He is responsible for the cleanliness and the maintenance of his work area and the equipment and furniture used.

If need be, he performs any other related tasks.