

GRILL COOK

DEFINITION

Prepares and cooks to order a variety of short-order foods requiring the use of grills, char-broilers, and deep-fat cookers.

TYPICAL DUTIES

Prepares, cooks, and serves short-order foods such as sandwiches, hamburgers, hot dogs, and breakfast items such as eggs, hot cakes, french toast and hashed-brown potatoes.

Deep-fries foods such as potatoes, fish, burritos, egg rolls, onion rings, and corn dogs.

Prepares garnishes and relishes.

Cleans grills, char-broilers, deep-fat cookers, food warmers, waffle irons, toasters, and general work area.

Assigns and reviews the work of Food Services Workers assigned to grill positions.

Prepares a list of foods and supplies to be ordered for grill operations.

Prepares, handles, and stores food in accordance with established health and safety regulations and practices.

Works throughout the kitchen, serving and sales during peak periods and in the absence of personnel.

May assist a Food Services Manager or Supervisor in planning menus and ordering supplies.

May prepare meat and vegetable entrees.

Performs related duties as assigned.

DISTINGUISHING CHARACTERISTICS

A Grill Cook prepares, cooks, and serves short order items in a sustained high volume environment.

A Cook plans, prepares, and cooks a variety of soups, meat dishes, entrees, and vegetables.

A Food Services Manager plans and manages a diverse, day and evening program of food services at a college which includes dining room, fast food, snack bar, vending machine, and special event catering services.

SUPERVISION

General Supervision is received from a Food Services Supervisor or Food Services Manager. May assign and review the work of Food Services Workers and student assistants.

CLASS QUALIFICATIONS

Knowledge of:

- Proper methods of cooking short-order food items
- Operation of equipment used in short-order cooking
- Health regulations related to food preparation and handling

Skill in:

- Preparing foods to order
- Using cooking utensils, equipment and appliances related to short-order cooking

Ability to:

- Fill orders quickly and accurately
- Prepare properly cooked foods
- Work under extreme pressure
- Work effectively with District personnel, students, and the public

ENTRANCE QUALIFICATIONS

Education and Experience:

Six months of experience in short-order cooking or one year of experience in the preparation of food in large quantities.

Special:

Requires exposure to heat and standing for long periods of time.