

11. May transport food/supplies via County vehicle for Senior Dining Program;
12. May plan menus;
13. Keeps related records as directed.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of the methods of preparing, cooking and baking food in large quantities; good knowledge of modern cooking utensils, appliances and equipment; good knowledge of cleaning methods and the use of cleaning materials and equipment; ability to plan with a view to economy and efficiency in the use of supplies, equipment and food; **ability to interpret recipes and cooking measurements**; ability to follow oral and written directions and recipes; ability to follow safety procedures when handling chemical cleaning supplies; ability to bend, lift and carry 50 pounds; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: Either

- (A) Graduation from high school or possession of a high school equivalency diploma and 6 months experience in the preparation, **cooking, and service** of food in a commercial, institutional or public facility; OR
- (B) One (1) year of experience in the preparation, **cooking, and service** of food in a commercial, institutional or public facility.

SPECIAL REQUIREMENTS WHEN ASSIGNED TO THE OFFICE FOR THE AGING: Must possess and maintain of a valid driver's license.

REVISED: 8/28/17 dc