

**REGULATION
STAFF
JOB DESCRIPTION--COOK**

Title: Cook

Qualifications: Demonstrated aptitude for successful performance of the task listed.

Reports to: Lunchroom Manager

Job Goal: To serve the students attractive and nutritious meals in an atmosphere of efficiency, cleanliness and warmth.

Performance Responsibilities:

1. Maintains the highest standards of safety and cleanliness in the kitchen.
2. Checks food shipments into the school and maintains correct monthly inventory.
3. Prepares food according to a planned menu and tested, uniform recipes and determines if the finished product is of best quality both in flavor and appearance before it is served.
4. Assists in the daily clean up of the kitchen and service areas.
5. Assumes responsibility for storage and disposal of unused foods.

Terms of employment: The lunchroom cook shall work 175 days and 2 inservice days before the beginning of the school year.

Evaluation: Performance of this job will be evaluated annually in accordance with the provisions of the board's policy on evaluation of noncertified personnel