

JOB INFORMATION	
Job Code	CA12
Job Description Title	Head Cook, HELC
Pay Grade	CP02
Range Minimum	\$30,250
33rd %	\$33,780
Range Midpoint	\$35,540
67th %	\$37,310
Range Maximum	\$40,840
Exemption Status	Non-Exempt
Organizational use restricted to the following divisions	146 College of Human Sciences
Approved Date:	1/1/1900 12:00:00 AM
Legacy Date Last Edited	4/6/2021

JOB FAMILY AND FUNCTION

Job Family:	Campus Services
Job Function:	Campus Dining

JOB SUMMARY

Responsible for directing and participating in the preparation, seasoning, and cooking of balanced meals and snacks to meet the nutritional needs for over 200 children and 50 adults for the Harris Early Learning Center (HELC), in serving breakfast, lunch, and snacks in accordance with USDA, DHR, and Jefferson County Health Department requirements.

RESPONSIBILITIES

- Directs kitchen setup for food preparation and leads in the cooking of all meals for the Center.
- Places food and supply orders with vendors and checks invoices and inventories for all food and supplies.
- Plans weekly menus for breakfast, lunch, and afternoon snacks.
- Ensures compliance with local and federal guidelines for food safety preparation and storage of food items.
- Monitors sanitation practices to ensure that all kitchen staff follow standards and regulations.
- Leads, supervises, coaches, and monitors the work of Assistant Cooks and other temporary nutrition
 assistants. Mentors and trains Assistant Cooks in the preparation, cooking, garnishing, and presentation of
 food.
- Performs other related duties as assigned by supervisor.

SUPERVISORY RESPONSIBILITIES

Supervisory Responsibility May supervise employees but supervision is not the main focus of the job.

MINIMUM QUALIFICATIONS

To be eligible, an individual must meet all minimum requirements which are representative of the knowledge, skills, and abilities typically expected to be successful in the role. For education and experience, minimum requirements are listed on the top row below. If substitutions are available, they will be listed on subsequent rows and may only to be utilized when the candidate does not meet the minimum requirements.

MINIMUM EDUCATION & EXPERIENCE							
Education Level	Focus of Education		Years of Experience	Focus of Experience			
High School		And	4 years of	Working in an Industrial Kitchen/Management of a Kitchen			

MINIMUM KNOWLEDGE, SKILLS, & ABILITIES	
Ability to maintain records pertaining to food service and nutrition.	And
Knowledge of adequate varieties of foods and amounts recommended for young children.	And
Ability to calculate the quantity of food required to service a designated number of children and staff.	And
Ability to maintain portion control.	And
Knowledge of principles and proper methods of food preparation.	And
Ability to manage a food service operation, including compliance with safety and sanitation regulations.	And
Ability to establish rapport with children and parents.	And
Knowledge of DHR, USDA, and Jefferson County Health Department requirements applicable to food preparation and safety.	

MINIMUM LICENSES & CERTIFICATIONS					
Licenses/Certifications	Licenses/Certification Details	Time Frame	Required/ Desired		
	ServSafe Certification for food handling, as required by Jefferson County Health Dept.	Upon Hire	Required		

PHYSICAL DEMANDS & WORKING CONDITIONS

Physical Demands Category: Other

PHYSICAL DEMANDS							
Physical Demand	Never	Rarely	Occasionally	Frequently	Constantly	Weight	
Standing					X		
Walking				X			
Sitting		X					
Lifting	X						
Climbing		X					
Stooping/ Kneeling/ Crouching			X				
Reaching					X		
Talking			X				
Hearing			X				
Repetitive Motions					X		
Eye/Hand/Foot Coordination					X		

WORKING ENVIRONMENT						
Working Condition	Never	Rarely	Occasionally	Frequently	Constantly	
Extreme cold			X			
Extreme heat			X			

WORKING ENVIRONMENT						
Working Condition	Never	Rarely	Occasionally	Frequently	Constantly	
Humidity			X			
Wet			X			
Noise			X			
Hazards			X			
Temperature Change			X			
Atmospheric Conditions			X			
Vibration			X			

Vision Requirements:

No special vision requirements.