

JOB INFORMATION

Job Code	CA14
Job Description Title	Asst Cook, HELC
Pay Grade	CP01
Range Minimum	\$28,140
33rd %	\$31,420
Range Midpoint	\$33,060
67th %	\$34,700
Range Maximum	\$37,990
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

Assists the Head Cook in preparing and serving all meals for the Harris Early Learning Center (HELC). 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

- Keeps kitchen and equipment used in meal preparation cleaned and sanitized properly.
- Assists in kitchen setup and food preparation.
- Utilizes proper storage and handling procedures on all food supplies.
- Sets up and delivers classroom bins for all breakfast, lunch, and afternoon snack meals.
- May fulfill the duties of the Head Cook as assigned.

SUPERVISORY RESPONSIBILITIES

Supervisory Responsibility	May be responsible for training, assisting or assigning tasks to others. May provide input to performance reviews of other employees.
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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 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	
Ability to read and write		And	2 years of	Experience in the preparation or serving of food	

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	
SAFE Serve Certification	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:
Ability to see information in print and/or electronically.