



Pershing Health System

COOK

Job Summary:

The Cook will prepare and cook large batches of food that will be served to patients, patrons, customers, guests, employees, or students.

Supervisory Responsibilities:

- Oversees and directs workers assisting with the preparation and serving of meals.
- Trains new employees.

Duties/Responsibilities:

- Cleans, cuts, prepares, and cooks meat, fish, or poultry to a safe temperature.
- Prepares and cooks various items according to menus, special dietary or nutritional requirements, or numbers of portions to be served.
- Bakes breads, rolls, and pastries.
- Apportions and serves food to patients, patrons, customers, guests, employees, and students.
- Washes cooking equipment such as pots, pans, dishes, utensils, and other pieces.
- Develops, compiles, and maintains food records regarding use and expenditures.
- Inventories supplies and equipment.
- Determines, or assists in determining, meals, menus, and prices.
- Ensures the cleanliness and functional operation of galley equipment, kitchen appliances, and work areas by routinely cleaning and inspecting each piece.
- Performs other related duties as assigned.
- Adheres to the facility's Standards of Excellence.

Required Skills/Abilities:

- Excellent verbal and written communication skills.
- Basic understanding of or ability to learn sanitation and regulations for workplace safety.
- Basic understanding of or ability to learn food handling techniques, preparation, and cooking procedures.
- Must be able to work quickly and efficiently.
- Must be able to work well as part of a team.
- Must be able to work well under pressure.
- Ability to maintain personal cleanliness.

Education and Experience:

- High school or vocational school coursework in kitchen basics, such as food safety, preferred.
- One year of related experience preferred.
- Physical Requirements:
- Must be able to lift up to 15 pounds at times.