

3.2.11 COOK, CLASS III

Nature of the work

The principal and customary work of an employee in this class of employment consists in taking part in all of the simple tasks performed by a cook of a higher class in the preparation and cooking of food or in being responsible for a kitchen and a cafeteria where, for the most part, simple food is prepared according to menus, recipes and detailed cooking instructions.

Characteristic functions

The employee in this class of employment prepares and cooks food using appropriate equipment and may also take part in preparing balanced menus.

He or she takes part in cutting meats and preparing soups, salads and sauces as well as pastries and desserts.

He or she must oversee his or her inventory and submit the necessary purchase orders. He or she may also be responsible for receiving, inspecting and storing the goods delivered.

He or she may help serve food at the counter, as needed.

He or she must ensure the cleanliness and upkeep of his or her work area as well as the equipment and furniture used.

If need be, he or she performs any other related duty.

Required qualifications

Schooling or experience

Hold a Diploma of Vocational Studies in Professional Cooking or in any other appropriate specialty for the class of employment or a diploma or an attestation of studies recognized as equivalent by the competent authority.

or

Have one (1) year of pertinent experience.