

COOK (Part-time)

One (1) Part-Time position @ 19 Hrs./Wk.

Salary starting @ \$17.62/Hr.

No Benefits

The Chautauqua County Office of the Sheriff is accepting applications for the position of Cook to work in the Chautauqua County Jail. Positions in this class involve the proper preparation, of food on a moderately large scale. Work is performed under the direction of a higher ranking supervisor with the employees being responsible for turning out food in proper quality and quantity. Immediate supervision is exercised over the work of kitchen and/or cafeteria personnel.

This position will be filled with a candidate who applies for, and is approved for, employment in this title.

A description of the duties and minimum qualifications are listed below.

Interested Candidates must complete the Chautauqua County Application for Examination/Employment (available on this Website) and send it to:

Chautauqua County Department of Human Resources
Gerace Office Building, Room 144
3 North Erie Street
Mayville, NY 14757

Equal Opportunity Employer

COOK

DISTINGUISHING FEATURES OF THE CLASS: Positions in this class involve the proper preparation, of food on a moderately large scale. Work is performed under the direction of a higher ranking supervisor with the employees being responsible for turning out food in proper quality and quantity. Immediate supervision is exercised over the work of kitchen and/or cafeteria personnel. Does related work as required.

TYPICAL WORK ACTIVITIES:

Prepares and cooks meat, fish, poultry, soups, vegetables, desserts, salads, and other food;
Cuts, cleans, and dresses meat, fish, and poultry;
Supervises the work of assistants in the preparation of food;
Bakes pies, cakes and other desserts;
Cleans tables, kitchen utensils and stoves in kitchen;
Properly stores foods and supplies.
Keeps records and makes receipts as required.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES, AND PERSONAL CHARACTERISTICS:

Good knowledge of the methods of preparing and cooking food in large quantities; skill in preparing and cooking a variety of dishes; good knowledge of the health and safety factors involved in the work; good knowledge of modern cooking utensils, appliances, and equipment; familiarity with food qualities; ability to follow oral and written directions; cleanliness; good judgment; physical condition to commensurate with the demands of the job.

MINIMUM QUALIFICATIONS: One year of full-time experience in the preparation of food in a commercial or institutional food service operation.