



Job Code: 6827
Grade: X10
HCWR: N

Job Title

Cook

Department

Nutrition and Food Services

Job Summary

Performs a variety of tasks in the preparation, seasoning and cooking of large food quantities for patient meals, cafeteria and special functions within a schedule to ensure timely meal service, using standardized recipes and a full range of equipment.

Typical Duties

- Prepares, seasons, and cooks food items per established menu, for patients, cafeteria, and special functions, utilizing standardized recipes, and monitors and records food temperatures and holding times for safe food handling.
- Operates a variety of institutional cooking equipment, including deep fat fryers, ovens, broilers, grills, tilt skillets, steam jacketed kettles, pressure cookers, slicers, food processors, steamers, and ranges, according to methods required for food being prepared and adheres to safety procedures.
- Portions foods prepared in bulk for appropriate distribution or service for patient, cafeteria, or special functions.
- Cleans all equipment used, maintaining a clean and sanitary work area. Reports all equipment malfunctions.
- Recommends changes in menu, techniques, and procedures for improvement in service.
- Follows hospital and departmental safety and sanitation procedures.
- Attends in-service training and other meetings as required by the department and hospital.
- Performs other duties as assigned.

Minimum Qualifications

- High School Diploma or General Education Development (G.E.D.) certification
- Must possess an active State of Illinois or City of Chicago Foodservice Sanitation Certification.
- Two (2) years of full-time institutional quantity cookery work experience

Preferred Qualifications

- Successful completion of an approved Culinary Arts Program is preferred.
- Two (2) years of full-time institutional quantity cookery work experience in a hospital

Knowledge, Skills, Abilities and Other Characteristics

- Knowledge of methods and techniques of institutional cooking
- Knowledge of the operation of a wide range of institution cooking equipment
- Ability to read and write English
- Ability to understand and do simple arithmetic for weights, measures and tallies
- Ability to follow standardized recipes for volume cooking utilizing accurate weights and measures



Knowledge, Skills, Abilities and Other Characteristics

- Ability to understand and carry out written and verbal instructions
- Ability to lift and carry up to fifty (50) pounds utilizing proper technique
- Ability to withstand a very warm work environment, going in and out of a refrigerator and sudden changes in temperature
- Ability to withstand long periods of standing, walking, pushing, pulling, reaching, lifting, stooping, twisting and turning

Physical and Environmental Demands

This position is functioning within a healthcare environment. The incumbent is responsible for adherence to all hospital and department specific safety requirements. This includes but is not limited to the following policies and procedures: complying with Personal Protective Equipment requirements, hand washing and sanitizing practices, complying with department specific engineering and work practice controls and any other work area safety precautions as specified by hospital wide policy and departmental procedures.

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of the personnel so classified.

For purposes of the American with Disabilities Act, “Typical Duties” are essential job functions.