



**75th Force Support Squadron  
Hill AFB, Utah**

***NAF Open-Continuous Listing***

**POSITION:**

**Position / Grade: Cook / NA-7404-04**

**Locations: Base Restaurants / Bowling Center / Club Hill / Golf Course / Youth Center**

**Position Number: 70011**

**Category: Flexible**

**DUTIES AND RESPONSIBILITIES:**

Performs a full range of simple cooking tasks by preparing and cooking items that require little or no processing such as pancakes, sausage, eggs, hamburgers and fresh or canned vegetables. Prepares hot cereals, broiled meats; prepares and cooks concentrated or dehydrated soups, sauces, and gravies; makes cold sandwich fillings. Prepares convenience items such as frozen hash browns, fish filets and chicken nuggets. Some cooks at this level prepare and bake pizza. Prepares food by peeling, chopping, grinding, paring, cutting, slicing, dicing, pureeing, dredging, flouring or breading; weighs, measures and assembles ingredients for regular menu items; sets up and replenishes salad bar; portions foods for distribution and meal service, and covers, dates and stores leftovers according to established procedures. Washes and cleans kitchen equipment. Performs other related duties as assigned.

**QUALIFICATIONS:**

Must have experience in and knowledge of methods and procedures relating to food preparation and presentation gained in a grill, snack bar, restaurant, club or similar food activity. Ability to follow oral and written instruction, work safely, and do simple arithmetic. Knowledge of operating and cleaning food service equipment, characteristics of various foods, and the ability to season food and decide when foods are done is required. Must be physically able to frequently lift objects weighing up to 40 pounds. Must be able to continuously stand, walk, stoop, reach, push, pull and bend for long periods of time. Must be able to obtain a Food Handler's Certificate and/or complete food handler's training. Successful completion of a security background check is required.