



## 75th Force Support Squadron Hill AFB, Utah

### *NAF Open-Continuous Listing*

#### **POSITION:**

**Position / Grade:** Cook / NA-7404-06

**Location:** Child Development Center

**Category:** Flexible

#### **DUTIES AND RESPONSIBILITIES:**

Prepare and cook a variety of menu items including regular and special diet entrees and dessert items. Roast, broil, bake, fry, boil, steam, and stew meats, fish, and poultry. Prepare soups, stocks, broths, gravies, sauces, and puddings without the use of packaged mixes. Adjust standardized recipes for the number of servings required in large quantity cooking. Slice meat items by hand to conform to specific size requirements or weight specifications. Maintain proper temperature for all foods during holding, transport, reheating, and serving to assure quality control and food safety. Perform yield testing for selected food items to determine the serving weight or volume after preparation. Follows Air Force and USDA requirements for maintaining hot and cold foods, thawing frozen items and maintaining refrigerator and freezing temperatures. Follows Air Force and USDA requirements for receiving, inventorying, storing, using, and labeling foods, thereby preventing spoilage. Have a working knowledge of the planning process involved in cooking an entire meal including the different preparation methods for various food items the necessary time for cooking these different items, and how to schedule and coordinate their preparation to produce a properly cooked meal on time. Evaluate a variety of raw and cooked food items to decide if they are fresh and whether cooked foods are done by their appearance, consistency, texture, and temperature. Must know the principles of food spoilage, food borne illness, and food safety. Must be skilled in operating and cleaning specialized equipment such as cook tank, agitating keettle, pump fill station, tipper tie, blast chiller, and vacuum packer. Know how to operate, breakdown, and clean standard food service equipment such as food processor, slicing machine, rotary or convection oven and deep fat fryer. May make judgments about this recipe modifications needed to meet changes in the number of servings required. Adjust the amounts and portions of ingredients in recipes while maintaining the original balance between ingredient quantities and the number of portions needed. Assist in training lower grade food service workers and advise them on how to improve their work methods. Directs work of food service workers during assigned shift. Responsible for the safe use and care of kitchen equipment. Assists staff in planning and implementing cooking experience in the classrooms and encouraging family style meal service. Maintains the food service area, equipment and utensils in sanitary condition, and in accordance with USDA and AF Standards. Is responsible for keeping a perpetual inventory of all food items and completing miscellaneous paperwork to meet AF and USAF requirements. Picks up or receives food items from approved sources. Performs other related duties as assigned.

#### **QUALIFICATIONS:**

Applicant must have experience in the full range of quantity cooking as performed in a restaurant, club, cafeteria or similar establishment. **SUBSTITUTION:** Training in cooking at a technical, vocational, or

similar recognized school may be substituted for the experience. Must be able to understand and carry out oral and written instructions. Must be able to obtain a Food Handlers Certificate and Health Card. Must be able to lift objects weighing up to 45 pounds. Good grooming, hygiene and personal appearance are required. Successful completion of a security background check is required.