

3.2.12 COOK, CLASS II

Nature of the work

The principal and customary work of an employee in this class of employment consists in assisting a cook, class I or in being responsible for a kitchen and a cafeteria serving fewer than 75 000 meals a year.

Characteristic functions

In addition to the characteristic functions of the cook, class III, the employee in this class of employment prepares and cooks food using the appropriate equipment and may also take part in the preparation of balanced menus, particularly by suggesting ways of using leftovers and stocks rationally.

He or she may coordinate the work of general kitchen helpers and momentarily replace the cook, class I when the latter is absent temporarily.

He or she may help serve food at the counter and occasionally prepare certain special foods, as needed.

When the employee assumes responsibility for a kitchen and a cafeteria, his or her activities are the same as those described for the cook, class I.

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

Required qualifications

Schooling, experience or qualification certificate

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, and have one (1) year of pertinent experience.

or

Know basic culinary techniques and a variety of standard recipes. Have basic management skills, such as provision of supplies, stock control and ordering, and have two (2) years of pertinent experience.