

Cook Job Description

- Cook / prepare the provided menu items
- Sanitize food preparation and serving areas
- Stir or turn foods to ensure even cooking
- Cook and season food according to recipes
- Test foods before servicing in order to determine if they have been sufficiently cooked – methods employed for this purpose involves smelling, tasting, or piercing them with utensils.
- Prepare, arrange, and serve food to waiters for distribution
- Give estimate of expected food consumption; requisite or purchase supplies
- Consult with supervisory staff as regards menu plans
- Keep records and manage accounts
- Figure out what quantity of food will be needed for a specified period
- Place orders for food supplies when available food is getting low
- Get customers' orders and prepare food according to specification
- Package foods for serving workers to deliver to customer
- Ensure that the equipment are always in the right condition; report to employer when any fault occurs
- Keep work areas clean and monitor oven temperatures
- Assist other cooks in times of emergencies
- Create and prepare recipes and meals
- Prepare side dishes and desserts
- Perform other tasks as employer requires.