

Title: Cook

Department: Operations

**Reports to: Chef, Kitchen Manager, Assistant Manager
or General Manager**

Typical Work Week: 35-40 hours

Compensation: Depends upon skill and experience

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Job Description for: Cooks

Prepare, season, and cook soups, meats, vegetables, desserts, or other foodstuffs in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.

Essential Physical Requirements for: Cooks

- Frequent washing of hands.
- Be Able to lift up to 50 lbs.
- Hazards may include, but are not limited to, slipping and tripping.
- You must be of legal age to serve liquor according to state law.

Job Tasks for: Cooks

- Bake breads, rolls, cakes, and pastries.
- Bake, roast, broil, grill, and steam meats, fish, vegetables, and other foods.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Coordinate and supervise work of kitchen staff.
- Estimate expected food consumption; then requisition or purchase supplies, or procure food from storage.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Prepare relishes and hors d'oeuvres.
- Regulate temperature of ovens, broilers, grills, and roasters.
- Season and cook food according to recipes or personal judgment and experience.

Job Tasks for: Cooks (continued)

- Turn or stir foods to ensure even cooking.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Butcher and dress animals, fowl, or shellfish, or cut and bone meat prior to cooking.
- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.
- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Keep records and accounts.
- Plan and price menu items.
- Substitute for or assist other cooks during emergencies or rush periods.

Required Knowledge for: Cooks

Customer and Personal Service -- Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.

Mathematics:

Knowledge of arithmetic, algebra, geometry, calculus, statistics, and their applications.

English Language:

Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.

Skills Required for: Cooks

- Coordination -- Adjusting actions in relation to others' actions.
- Management of Material Resources -- Obtaining and seeing to the appropriate use of equipment, facilities, and materials needed to do certain work.
- Time Management -- Managing one's own time and the time of others.
- Speaking -- Talking to others to convey information effectively.
- Instructing -- Teaching others how to do something.
- Active Learning -- Understanding the implications of new information for both current and future problem-solving and decision-making.
- Mathematics -- Using mathematics to solve problems.

Abilities Required for: Cooks

- Oral Expression -- The ability to communicate information and ideas in speaking so others will understand.
- Information Ordering -- The ability to arrange things or actions in a certain order or pattern according to a specific rule or set of rules (e.g., patterns of numbers, letters, words, pictures, mathematical operations).
- Problem Sensitivity -- The ability to tell when something is wrong or is likely to go wrong. It does not involve solving the problem, only recognizing there is a problem.
- Wrist-Finger Speed -- The ability to make fast, simple, repeated movements of the fingers, hands, and wrists.
- Deductive Reasoning -- The ability to apply general rules to specific problems to produce answers that make sense.
- Manual Dexterity -- The ability to quickly move your hand, your hand together with your arm, or your two hands to grasp, manipulate, or assemble objects.
- Number Facility -- The ability to add, subtract, multiply, or divide quickly and correctly.
- Oral Comprehension -- The ability to listen to and understand information and ideas presented through spoken words and sentences.
- Time Sharing -- The ability to shift back and forth between two or more activities or sources of information (such as speech, sounds, touch, or other sources).
- Near Vision -- The ability to see details at close range (within a few feet of the observer).
- Stamina -- The ability to exert yourself physically over long periods of time without getting winded or out of breath.
- Trunk Strength -- The ability to use your abdominal and lower back muscles to support part of the body repeatedly or continuously over time without 'giving out' or fatiguing.

Job Activities for: Cooks

- Communicating with Supervisors, Peers, or Subordinates -- Providing information to supervisors, co-workers, and subordinates by telephone, in written form, e-mail, or in person.
- Monitor Processes, Materials, or Surroundings -- Monitoring and reviewing information from materials, events, or the environment, to detect or assess problems.
- Identifying Objects, Actions, and Events -- Identifying information by categorizing, estimating, recognizing differences or similarities, and detecting changes in circumstances or events.
- Judging the Qualities of Things, Services, or People -- Assessing the value, importance, or quality of things or people.
- Getting Information -- Observing, receiving, and otherwise obtaining information from all relevant sources.
- Coordinating the Work and Activities of Others -- Getting members of a group to work together to accomplish tasks.
- Handling and Moving Objects -- Using hands and arms in handling, installing, positioning, and moving materials, and manipulating things.

Job Activities for: Cooks (continued)

- Evaluating Information to Determine Compliance with Standards -- Using relevant information and individual judgment to determine whether events or processes comply with laws, regulations, or standards.

Licenses, certifications, or registrations required for: Cooks

- State of Wisconsin Department of Health and Family Services Certified Foodservice Manager
- Optional: City of Milwaukee Class "D" Bartender's License