



2 years job related experience with demonstrated competency.

**Note:** The Administration reserves the right to require specific training for this position. However, depending upon the type and quality of prior experience, some exchanges can be made between training and experience.

### **Decision Making Authority**

May act in the absence of the Production Manager. Limited authority for routine matters as per Production Manager's instruction. Accountable for own and subordinates performance. Insures that workers activities and work areas are safe and that ServeSafe guidelines are followed. Must assess activities extensively. This job requires some public relations responsibility.

### **Interaction with Others (Non-Supervisory)**

N/A

### **Supervision**

Supervises First Cooks, Second Cooks, and Cook Helpers. Must help workers in handling emergencies and solving problems. Directs activities of 11-40 people.

### **Working Environment**

Standard Commercial Kitchen working conditions with considerable exposure to heat, cold, stagnant air, humidity and slippery floors. Requires work in and around walk-in freezers and refrigerated rooms. Steady work flow with frequent involuntary interruptions. Considerable pressure to meet food preparation deadlines.

### **Physical Demand Characteristics**

The job requires continuous physical effort. Individual is always standing and walking. Required to move objects regularly that weigh up to 50 lbs and may move items up to 130 pounds.