Service Contract Act (SCA) Cook II
UF4108

Job Overview:

The Service Contract Act (SCA) Cook II prepares in large quantities, by various methods of cooking, meat, poultry, fish, and vegetables, seasons and cooks all cuts of various meats, fish, and poultry, boils, steams, or fries vegetables, makes gravies, soups, sauces, roasts, meat pies, fricassees, casseroles, and stews. Excludes food service supervisors and head cooks who exercise general supervision over kitchen activities.

General Responsibilities:

- Prepares and cooks to order foods requiring short and longer preparation time.
- May produce food and serve customers at an a la carte station or may operate a grill station.
- Prepares food in accordance with current applicable federal, state, and corporate standards, guidelines and regulations to ensure high-quality food service is provided.
- Reads food order or receives verbal instructions on food requested by customer, and prepares and cooks food according to instructions.
- Always provides the highest quality of service to customers.
- Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving, and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments.
- Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting, and shredding fruits and vegetables, and trimming and cutting meat, poultry, or fish for culinary use.
- Tastes products, reads menus, estimates food requirements, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment.
- May clean and sanitize workstations and equipment and must follow all Sodexo, client, and regulatory rules and procedures.
- Attends all allergy and foodborne illness in-service training.
- Complies with all Sodexo HACCP policies and procedures.
- Reports all accidents and injuries in a timely manner.
- Complies with all company safety and risk management policies and procedures.
- Participates in regular safety meetings, safety training and hazard assessments.
- Attends training programs (classroom and virtual) as assigned.
- Produces small to large batch goods using advanced and full range of classical cooking techniques.

- May select recipes per menu cycle, prepare bakery items, receive inventory, move and lift foodstuffs and supply and prepare meals for customers requiring special diets.
- Intermediate to advanced knife skills required.
- May perform and receive applicable compensation per SCA regulations for other job duties and responsibilities as assigned.

Job Qualifications:

Experience/Knowledge:

- High School diploma, GED or equivalent experience.
- 3 or more years of related work experience.
- Knowledge of basic operation of equipment and cash-handling procedures preferred.

Skills/Aptitude:

- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all co-workers, vendor representatives, supervisors, managers, customers, and client representatives.
- Ability to use a computer.
- Familiarity with kitchen equipment.
- Ability to read and follow a recipe unsupervised
- Advanced cooking skills.
- Ability to adapt procedures, processes, tools, equipment, and techniques to meet the requirements of the position.
- Extensive working knowledge of food preparation.

License/Qualifications

Certifications: None.

General Qualifications:

- Willingness to be open to learning and growing.
- Maturity of judgment and behavior.
- Maintains high standards for work areas and appearance.
- Maintains a positive attitude.
- Ability to work a flexible schedule helpful.
- Must comply with any dress code requirements.

- Attends work and shows up for scheduled shift on time with satisfactory regularity.

Physical Requirements:

- Close vision, distance vision, peripheral vision, depth perception and the ability to adjust focus, with or without corrective lenses.
- Significant walking or other means of mobility.
- Ability to work in a standing position for long periods of time (up to 8 hours).
- Ability to reach, bend, stoop, push and/or pull, and frequently lift up to 35 pounds and occasionally lift/move 40 pounds.

Working Conditions (may add additional conditions specific to defined work location):

- Generally, work is performed in an indoor setting; however, may participate in outside activities and events.
- Varying schedule to include evenings, holidays, weekends and extended hours as business dictates.
- While performing the duties of this job, the employee is primarily in a controlled, temperate environment; however, may be exposed to heat of kitchen equipment and cold of refrigerators and freezers, and may be exposed to heat/cold during support of outside activities.
- The noise level in the work environment is usually moderate to loud.
- Wears protective clothing and/or Personal Protective Equipment required by the work environment or governmental regulations

Unit Description: Identify unit-specific job tasks and qualifications in relation to this job. List any language(s), software or registrations required to perform this job. Please describe the typical writing, speaking and presentation skills required for this job and identify the audience.

Employee signature below constitutes employee's understanding of the responsibilities, qualifications, requirements and working conditions of the position.

Employee_____ _____
Date_____
Manager_____ _____
Date_____