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# Example of Master Cook Job Description

Our company is growing rapidly and is looking for a master cook. To join our growing team, please review the list of responsibilities and qualifications.

## Responsibilities for master cook

* Comply with occupational, health and safety standards, ensure food is stored and kept at proper holding temperatures through the use of thermometers
* Adheres to Company guidelines on alcoholic beverage service
* Immediately notifies management when guests are not satisfied with their experience or if an accident occurs
* Participates and joins restaurant staff in ensuring guest special occasion celebrations are memorable
* Set up work station according to the bakery-pastry shop standard guidelines
* Prepare all food items and recipes of all types, on a daily basis following chef's guidelines with 100% accuracy in a timely manner
* Prepare mixes and bake a variety of dough with 100% accuracy
* Follow recipes, portion controls, and presentation specifications as set forth by bakery-pastry shop management
* Maintain quality standards set forth by management and report any inconsistencies as necessary
* Inspect all refrigeration and dry storage for proper temperature, handling and rotation of products

## Qualifications for master cook

* At least 3 years of experience in a high volume professional pastry-bakery kitchen environment
* Strong cake/dessert decorating skills
* Experience in chocolate work
* Basic understanding of cooking/baking techniques, proper knife skills, scaling and recipe reading
* Possess, or be able to obtain, a valid Food Handlers Safety Training Card
* Ability to read and execute recipes, and knowledge of advanced cooking techniques