



Example of First Cook Job Description

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

Responsibilities for first cook

- Food Protection Manager's Certification from an accredited ANSI-CFP program
- Perform all other duties assigned by the Supervisor
- Complies with sanitation, safety and fire regulations of the Hospital and Food Service department
- Prepares food products to meet temperature and quality standards
- Follows standardized recipes weighing and measuring ingredients to assure products are consistent in quality and nutritional value
- Assemble food within appropriate time frames
- Handle and prepare food in safe manner following HACCP standardized operating procedures
- Takes and documents temperatures of food items and makes appropriate adjustments to achieve standards
- Sanitizes equipment and work area per assigned schedules and designated procedure
- Takes responsibility for self and others in work area

Qualifications for first cook

- Flexible to the demands of the business
- Previous experience working in a quality Pastry Shop and bakery is required
- Red Seal Journeyman Baker Certificate
- 2-4 years' experience a Pastry Shop
- Proficient in artisan breads, quick breads and laminated products

