



Cook

Job Description

Department: Sheriff
Position: Career Service
Grade: 717
Supervisory: Lead
Reports to: Food Service Manager – Sworn

Summary

Under general guidance and direction of the Food Service Manager – Sworn, assists with or oversees the preparation of meals for inmates housed at the Utah County Security Center and for the Meals On Wheels Program for senior citizens. Trains inmate workers in food preparation and kitchen processes and monitors their work and behavior.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Prepare balanced meals for the Security Center and the Meals On Wheels program; follow an approved, scheduled menu.
2. Prepare special diet meals such as diabetic, vegetarian, kosher, and gluten-free.
3. Lead screened and approved inmate workers in the kitchen; provide training in food preparation; assign tasks; monitor work and behavior, and report concerns.
4. Maintain meal counts according to fluctuating inmate and client counts.
5. Clean and oversee cleaning of the commercial kitchen, including the freezer, ovens, and storage room.
6. Maintain an inventory of available food items; prepare order list for supervisor.
7. Receive deliveries and verify goods received against invoices.
8. Perform basic computer activities in processing work orders; compute recipe conversions; post menus and signs; complete daily logs.
9. Inventory and maintain kitchen tools daily; ensure proper check in/out during meal preparation and appropriate tethering during the shift.

Knowledge, Skills, and Abilities

- Knowledge of institutional food preparation
- Knowledge of food service sanitation, storage, and inventory procedures
- Skilled in preparing a large quantity of balanced meals multiple times a day
- Ability to use commercial kitchen equipment and machinery

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Job Code: 8011

Job Title: Cook

FLSA: Non-Exempt

Effective Date: 5/17/2022

Public Safety: No

Worker's Compensation: County

Background Level: Civilian

Safety Sensitive: Yes

DOT: No

ML: Individual Contributor

- Ability to read and perform basic math to understand and follow instructions on recipes, menus, labels on ingredients, labels on cleaning supplies, and policy manuals
- Ability to establish and maintain effective working relationships with those contacted in the course of work activities
- Ability to communicate and interact with individuals from diverse social, economic, and ethnic backgrounds in a professional manner
- Ability to remain calm and de-escalate crisis situations
- Ability to train and interact with inmates according to policy and in a nonjudgmental, professional manner
- Ability to maintain appropriate boundaries at all times
- Ability to observe multiple activities and quickly identify, stop, and report inappropriate inmate conduct in order to prevent and minimize potentially dangerous situations

Supervisory Responsibility

This position has no direct supervisory responsibility but does serve as a coach and mentor for other positions in the department. This position will train and oversee inmates who work in the kitchen.

Work Environment

This job is performed in a commercial grade kitchen located within the Utah County Security Center. The employee has direct contact with inmate workers and works alongside those who have been screened and approved to work in the kitchen, presenting a risk of bodily injury and exposure to unpleasant, dangerous, and even life-threatening situations. This job regularly requires the use of protective gear such as goggles and gloves. Work regularly exposes the incumbent to inside temperature changes and other conditions such as noxious odors, mists, gases, steam, and hot/cold water associated with walk-in freezers, ovens, dishwashers, and other kitchen equipment or machinery. This position regularly exposes the incumbent to hazardous chemicals. This role routinely uses standard office equipment such as a laptop, desktop, smartphone, photocopiers, shredders, and filing cabinets. The noise level in the work environment is usually moderate. The incumbent may be required to drive Utah County owned vehicles in the course of conducting County business and must abide by the Utah County Vehicle Policy.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

While performing the duties of the job, the employee is required to use a high degree of manual dexterity to handle, feel, and operate objects, tools and controls, and reach with hands and arms. This employee is frequently required to stand, talk, and hear. Specific vision abilities for this job include close vision, ability to adjust focus, and ability to distinguish between shades of color and patterns. The

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employee is required to type, file, and lift supplies or equipment up to sixty (60) pounds. The employee occasionally drives a motor vehicle.

Position Type/ Expected Hours of Work

Incumbent must work forty (40) hours each week to maintain full-time status. Shifts vary but may begin as early as 2 am. There may be availability to work out a flex schedule ahead of time that works for both the County and the employee. Occasional evening and weekend work may be required as job duties demand.

Travel

Travel is primarily local during the business day, although some out-of-area and overnight travel may be expected, up to five (5) percent.

Required Education and Experience

1. High school diploma or equivalent.
 2. One (1) year of professional food service work experience.
- OR
1. Completed education or training in Nutritional Science or Culinary Arts may substitute for the experience requirement.

Additional Eligibility Qualifications

1. Applicants must possess a valid driver's license and obtain a valid State of Utah driver's license within sixty (60) days of employment.
2. Selected applicants must possess, and thereafter maintain, a valid Food Handler's Permit before a hire date may be issued.
3. Selected applicants will be required to submit to a pre-employment drug screen and background check.

AAP/EEO Statement

It is the policy of Utah County Government to assure equal employment opportunity to its employees and applicants for employment without regard to race, color, religion, national origin, disability, age, sex, sexual orientation, genetic status or gender identity.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required of the employee of this job. Duties, responsibilities, and activities may change at any time.

Utah County Government is a drug-free workplace.

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Acknowledgement below to be completed after an offer has been extended and accepted.

This job description has been approved by the Office of Human Resource Management in consultation with the Department Head.

Signature below constitutes an understanding of the requirements, essential functions and duties of the position.

Candidate / Employee _____ Date _____

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