General Description
Prepares food for the University Child Development Center or the Panther Dining Hall. May oversee the staff in the kitchen and/or prep, dish area and/or laundry room. (Panther Dining Hall working title: Line Cook I).

Examples of Duties
- Prepares meals and snacks, and delivers them to the classrooms at designated times (Child Development Center).
- Assists in the preparation of special meals and snacks for children due to their health problems or diet restrictions.
- Prepares the meals for special functions.
- Keeps the dishes and food storage areas clean; cleans the kitchen tops, stoves and other work areas.
- Oversees the food supplies in the kitchen.
- Assists activities, such as washing and sterilizing infant and toddler toys, and supervises the laundry room use (Child Development Center).
- Assists in washing laundry (Child Development Center).
- May supervise personnel to maintain the kitchen, prep and dish area.
- Assists in the everyday operations and monitoring of the food rotation.
- Coordinates the receipt of food and records any and all food waste that occurs, utilizing the waste management system.
- Coordinates with the Chefs the equipment maintenance and upkeep.
- Assists in the training and development of new employees.
- Performs other related duties as assigned.

Knowledge, Skills and Abilities
- Knowledge of proper food preparation and storage.
- Knowledge of nutrition and dietary standards.
- Ability to lift cases of food and supplies (up to 50 lbs. or more).

Minimum GSU Hiring Standards
High school diploma or GED and one year experience working in institutional quantity cooking. Technical training in commercial food service (CFS) or child nutrition preferred.

The above is a general description of duties performed by employees holding this job title and does not represent a complete list of duties that may be assigned to an employee.