

Youth Services Officer – Cook

Definition

Under direction, to be responsible for the preparation and serving of food on an assigned shift; to supervise youth in the performance of food preparation and serving operations.

This job classification requires the incumbent to work any shift within a 24-hour period, 80 hours in a two-week period, and to work in outlying County areas.

Essential Functions:

- Prepares and serves all food items on established menus and special requests as approved.
- Assists with menu planning, ordering, receiving and accounting for food and supplies.
- Ensures that dining and kitchen facilities and equipment are kept clean and in good repair.
- Supervises youth and assists in cleaning up after meals.
- Enforces security and disciplinary measures.
- Delegates specific job functions to youth and instructs youth in the proper use of equipment.
- Recognizes youth disabilities, reports observations, and seeks and refers to appropriate services.
- Maintains a trauma informed approach to youth interactions.
- May physically intervene in altercations among youth when reasonable and necessary and responds to other situations within the facilities.
- Restrains individuals for the purpose of arrest and/or detention.
- Maintains the security of assigned areas; operates security doors and gates.
- Writes reports concerning youths' attitudes, behavior and adjustment.
- Performs other related duties as required.

Employment Standards

One year of experience in cooking and preparing food in large quantity in an institutional, hospital, full service restaurant or similar setting requiring the use of bulk, stock ingredients.

OR

Successful completion of an accredited culinary arts program.

OR

Any equivalent combination of training or experience.

Possession of a valid California Class C Driver's License is required at the time of appointment.

Knowledge of: the methods of preparing food in large quantities and varieties; the behavior of youth in a facility; Standard English usage for grammar, punctuation, and spelling.

Ability to: plan and coordinate the work of a kitchen staff in order to produce required foods at the proper time; to plan menus and order food and supplies in quantities to meet menu requirements; read, understand, and follow recipes; prepare foods to nutritional requirements and to serve it attractively; minimize waste in food preparation; maintain personal cleanliness and neatness; maintain records; control and directs youth individually and in groups; communicate orally in English; to appropriately de-escalate volatile situations; and to develop effective working relationships with employees, and individuals representing other public or social service agencies.

Applicants must be citizens of the United States or a permanent resident alien who is eligible for and has applied for citizenship. Applicants must have a reputation of honesty and trustworthiness. A felony conviction will be disqualifying and convictions for misdemeanors and traffic offenses will be assessed on a case-by-case basis. Appointees will be fingerprinted and will be required to pass an extensive background investigation.

All Kern County employees are designated "Disaster Service Workers" through state and local laws (CA Government Code Sec.3100-3109 and Ordinance Code Title 2- Administration, Ch. 2.66 Emergency Services). As Disaster Service Workers, all County employees are expected to remain at work, or to report for work as soon as practicable, following a significant emergency or disaster.

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