

**KERN COUNTY SUPERINTENDENT OF SCHOOLS**  
**APPROVED FEBRUARY 2024**  
**RANGE: 41.0**  
**CLASSIFIED**  
**CODE: 2, 3, 5, 7**

## **CULINARIAN**

### **DEFINITION**

Under general direction, the Culinarian provides new recipe development training and execution, as well as support to the execution of existing recipes for all menus produced for all programs within the Food and Nutrition Services department, and supports in all aspects of the execution of the catering services and staff meal programs.

### **EXAMPLES OF DUTIES**

Participates in the preparation, cooking, baking, and the preparation for delivery of a variety of foods, with a primary focus on catering foods, including entrees, main dishes, vegetables, and other cold and hot food products;

develops new recipes;

provides culinary guidance and training to all Food and Nutrition Services (FNS) Staff, FNS Supervisors and Administrators on recipe development;

provides recipe tastings, food demonstrations, and food evaluations;

prepares and/or serves meals to students, staff, and the public when ordered through the catering program or online staff meal program;

participates in the daily cleaning of kitchen, dishwashing and other duties that ensure assigned kitchen(s) are cleaned and sanitary;

delivers, sets up, serves, and cleans up at catering events, as needed;

drives a van or county vehicles to facilitate deliveries;

works with local growers to obtain locally grown fresh food;

performs other related duties as assigned.

### **QUALIFICATIONS**

#### ***Knowledge of:***

Proper methods of preparing, cooking and storing food;

health and safety rules and regulations pertaining to the food service industry;

methods of preparing food in large quantities to provide quality food items to students and staff, and large-scale ordering;

Ability to:

Organize work groups to complete jobs efficiently and in a timely manner and effectively lead the work of others;

work a flexible schedule;

prepare program plans to enhance operations and improve services to clients;

effectively interpret policies, procedures, and laws and analyze data and draw logical conclusion;

work effectively both independently and as a team member;

ability to communicate effectively orally and in writing and to establish and maintain effective relations with staff and public;

communicate and interact effectively and professionally under pressure;

understand and carry out written directions;

establish and maintain cooperative working relationships;

lift and carry 50 pounds, climb step ladders, stoop, bend, squat, and stand for long periods;

withstand exposure to hot steam and heat as well as cold from refrigerators and freezers;

see and hear sufficiently to perform duties listed above.

Experience:

Minimum of two (2) years experience as a Chef, Chef de Cuisine, Sous Chef, Head Chef, Main Cook, or experience in the capacity of a Chef;

one (1) year of banquet/catering service experience.

Education:

Equivalent to the completion of the twelfth grade and any combination equivalent to sufficient experience, training and/or education to demonstrate the knowledge and abilities listed above.

Food Safety Manager Certification.

Chef certification or Culinary Arts certification preferred.

Conditions of employment:

Some positions may require proof of privately owned automobile insurance and possession of a valid California Motor Vehicle operator's license which must be maintained for the duration of the assignment.

Fingerprint clearance by both the Federal Bureau of Investigation and the California Department of Justice is a condition of appointment after all other required job conditions have been met.

Must present verification of completion of Child Abuse Mandated Reporter training or obtain verification within six (6) weeks of hire and annually thereafter, as required by the California Child Abuse and Neglect Reporting Act.

This position has a probationary period of six months or 130 days, whichever is longer.

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