

**REYNOLDS ELECTRICAL & ENGINEERING CO., INC.  
POSITION DESCRIPTION**

**POSITION TITLE:** Fry Cook

**JOB CODE :** 030409, 030468

**DATE PREPARED :** May 20, 1993

**Revised:** December 13, 1993

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**SUMMARY STATEMENT**

The incumbent prepares, seasons, and cooks soups, meats, vegetables, desserts, and other foodstuffs for consumption in the Nevada Test Site Food Service Cafeteria.

**DIMENSIONS**

The incumbent reports to Second Cook, Chef, or Food Services Supervisor and has no supervisory responsibility; may perform in lead capacity.

**NATURE AND SCOPE**

1. Prepares food in advance or "to order" for meal period assigned;
2. Adjusts thermostat controls to regulate temperature of ovens, broilers, grills, roasters, and steam kettles;
3. Measures and mixes ingredients according to recipe, using variety of kitchen utensils and equipment;
4. Bakes, roasts, broils, fries, grills, and steams eggs, meats, fish, vegetables, and other foods under guidance;
5. Adds seasoning to food, according to instructions from others, during mixing or cooking;
6. Observes and tests food being cooked by tasting, smelling, and piercing with fork to determine that it is cooked; carves meat, portions food on serving plates, adds gravies and sauces, and garnishes servings to fill orders as directed;
7. May wash, peel, cut, and shred vegetables and fruits to prepare them for use; may butcher chickens, fish, and shellfish as directed; may bake bread, rolls, cakes, and pastry as time permits;
8. Maintains a "clean-as-you-work" environment at all workstations; cleans and details grill surfaces, drip pans, and snack line surfaces, floors, and boxes at end of meal periods;
9. Adheres to all Company EEO, affirmative action, environmental, health, safety, quality assurance, and security programs;
10. Performs related work as required.

**ESSENTIAL JOB FUNCTIONS**

**Physical**

1. Constant standing/walking throughout work shift;
2. Frequent lifting/carrying food/supplies up to 25 pounds; occasional lifting up to 50 pounds of loaded trays/supplies;
3. Frequent pushing/pulling using both hands/arms opening doors, using knives/equipment, cleaning, etc., exerting force of 5 to 30 pounds;

<i>Constantly = Over 2/3 of time</i>
<i>Frequently = 1/3 - 2/3 of time</i>
<i>Occasionally = Less than 1/3 of time</i>

## Fry Cook

4. Frequent bending/twisting at waist/knees/neck or slightly forward while working at counter or grill, preparing food, placing food in ovens, cleaning, etc.;
5. Constant use of both hands/arms in reaching/handling/grasping/fingering while preparing food, cleaning, etc.; overhead reaching required;
6. Constant use of sight abilities in overseeing kitchen activities and maintaining a safe work environment; visual requirements include color vision, hand/eye coordination, and visual acuity in near- and mid-range vision;
7. Constant use of hearing/speech abilities in communicating with kitchen and pantry personnel, food servers, customers, coworkers, and supervisors;
8. Frequent use of sense of smell and taste in determining flavor and quality of food being prepared;
9. Frequent use of sense of touch in determining doneness of foods.

### **Mental**

1. Frequent mental alertness, attention to detail, and accuracy required in ensuring that food is prepared well according to all procedures and instructions and in maintaining a safe work environment;
2. Must be able to follow oral and written instructions and complete all assignments in a timely manner;
3. Must possess basic mathematical skills and be able to read/write/speak English, instructions, rules, etc.;
4. Must be able to deal with pressure of multiple processes/interruptions while maintaining kitchen production schedule.

### **WORKING CONDITIONS AND EQUIPMENT USED**

Work is performed indoors in a food service kitchen environment.

Tools & Equipment Used: Ovens, grills, knives, mixers, chemical/cleaning solutions, and assorted kitchen utensils/equipment. Safety equipment includes safety glasses/shoes and eye/hearing protection.

### **REQUIRED TRAINING AND WORK EXPERIENCE**

Four years of experience as Fry Cook. Time spent in these classifications in attaining accredited certification can be counted as part of overall required experience.

### **OTHER SPECIAL QUALIFICATIONS**

The wording "accredited certification" as used above is certification of course completion in specific classification from an accredited school or certification of course completed while in the military. It will be the responsibility of the applicant to present such credentials in a reasonable time period.