Position Description

Cook (Specialist Ethnic Cuisine) – (ANZSCO 351411)

Position: Cook (Specialist Ethnic Cuisine)

Reports To: Head Chef/Immediate Supervisor

Responsible For: The preparation and cooking of traditional ethno-specific food in

dining and catering establishments.

Main Duties:

· Examining foodstuffs to ensure quality

- Regulating temperatures of ovens, grills and other cooking equipment\Preparing and cooking ethno-specific food in accordance with traditional methods specific to a region or culture
- Seasoning food during cooking
- Portioning food, placing it on plates
- Storing food in temperature controlled facilities
- Preparing food to meet special dietary requirements
- May plan menus and estimate food requirements
- Train other kitchen staff and apprentices in ethno-specific cooking methods and techniques.