

# Position Description

## Cook (Specialist Ethnic Cuisine) – (ANZSCO 351411)

**Position:** Cook (Specialist Ethnic Cuisine)

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**Reports To:** Head Chef/Immediate Supervisor

**Responsible For:** The preparation and cooking of traditional ethno-specific food in dining and catering establishments.

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**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.