



COUNTY OF YUBA SUPPLEMENTAL QUESTIONNAIRE

COOK – PROBATION (Juvenile Hall & Camp)

FINAL FILING DATE:

Open Until Filled

COMPLETED APPLICATION MATERIALS TO:

Yuba County Human Resources
915 8th Street, Suite 113, Marysville, CA 95901

Print Name: _____

Date: _____

This supplemental questionnaire is an integral part of the selection process. Your answers to these questions will be thoroughly evaluated in order to determine the most suitably qualified applicants to continue in the selection process. It is important that responses be as detailed as possible. A resume may be submitted but will NOT be accepted in lieu of a completed supplemental questionnaire. **FAILURE TO SUBMIT A COMPLETE COUNTY APPLICATION, PERSONAL HISTORY STATEMENT AND THIS SUPPLEMENTAL QUESTIONNAIRE TO THE YUBA COUNTY PERSONNEL/RISK MANAGEMENT DEPARTMENT WILL ELIMINATE YOUR APPLICATION FROM BEING CONSIDERED FURTHER IN THE SELECTION PROCESS.**

This classification is assigned to the County Juvenile Hall & Camp, a division within the Probation Department, or the County Jail division in the Sheriff's department. This position performs a full range of tasks associated with the preparation and distribution of meals to juvenile detainees and adult inmates. The incumbent ensures that properly prepared nutritional meals are produced in a large volume, institutional setting. Responsibilities also include overseeing detainees and/or inmates and institution workers assisting with food preparation.

Work Environment:

- Working conditions are typical detention facility settings or public safety setting; involves the potential for high stress levels and frequent exposure to loud noises and the potential of personal danger and/or hostile situations.
- Must work with a highly manipulative and psychologically challenging detainee/inmate population; must be able to maintain professional composure and effectiveness.
- Exposure to blood/air borne pathogens.
- Will be exposed to extremes in temperatures, steam, fumes, and odors from cooking; exposure to extreme temperatures and/or humidity. On an intermittent basis exposure to dust, gas, fumes or chemicals
- Work rotational shifts including evening, night, weekend and holiday shifts.

PLEASE ANSWER THE FOLLOWING QUESTIONS:

| Q# | Supplemental Questions | Answer |
|-----|---|--|
| 1. | Have you graduated from high school or do you have a GED equivalent? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 2. | Do you have six months experience preparing and cooking food/baking in large quantities in a restaurant, fast food, hospital, school or large institution? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 3. | Are you willing to accept part-time work (24 hours per week)? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 4. | Are you willing to work shift-work which includes nights, weekends and holidays on an on-going basis? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 5. | Are you able to pass a detailed criminal history/background investigation, which may include a review of criminal, employment, educational, driving and credit records, and an inquiry into your personal and social history, including any use of drugs and alcohol? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 6. | Do you possess or have the ability to obtain a valid California Class C driver's license within ten (10) days of employment and maintain thereafter? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 7. | Are you physically able to do heavy lifting (up to 25 lbs.) on an ongoing basis? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 8. | Are you willing to work in a secured/lock down facility? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 9. | Are you willing to work within proximity of incarcerated individuals? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 10. | Are you willing to train and oversee a crew of inmates assigned to prepare, cook, and serve meals? | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| 11. | Are you able to be subjected to profane language and deal with it unemotionally? | <input type="checkbox"/> Yes <input type="checkbox"/> No |

12. What is the largest group of people that you have experience preparing food for?

100 people or less per seating (If less than 100 people, how many? _____).

100 to 500 people per seating

Over 500 people per seating

13. List employer information for question # 12 and include the following information for each employer:

Employer Name: _____

Type of Employer: Public Private Sector Position Title: _____

Dates & HPW: To: _____ From: _____ # of Hrs Per Wk: _____

Supervisor's Name: Sup. Contact #: _____

14. If you have had training in this area list the following information below. If none, enter "None" or "N/A."

Name of Training Facility: _____

Dates Attended: To: _____ From: _____

Certificates Earned: _____

COOK - JOB RELATED TRAINING & EXPERIENCE

In the boxes to the right of each item, mark an "X" in the box that corresponds with your training/experience in a RESTAURANT, FAST-FOOD, HOSPITAL, SCHOOL, INSTITUTION, OR INDUSTRIAL/ CAFETERIA-STYLE SETTING.

| COOK JOB RELATED SKILLS, TRAINING & EXPERIENCE | NONE | TRAINING BUT NO EXP | 0 - 6 MONTHS OF EXP | 7 - 12 MONTHS OF EXP | 1 - 2 YRS OF EXP | MORE THAN 2 YRS EXP |
|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Prepare, cook and serve a variety of food entrees for large numbers of people, including vegetables, meats, salads, soups and other foods and beverages. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Bake bread, cakes and pastries for large numbers of people. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Assist in supervising clients in the routine elements of food preparation and see that meals are served on time. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Receive and follow instructions on the amount of food to be prepared. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare special or modified diets. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Record and report special diet orders. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Perform and help supervise cleaning of kitchen and kitchen equipment. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Instruct and supervise trustees and others assigned to kitchen duties as they assist full-time staff in preparing and serving food and in the cleaning of the facility after a meal. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Work as a member of a crew or team. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lead worker over individual employees in food preparation. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food safety training. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare vegetables for large scale consumption. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Inventory, stocking and rotation of food and supplies. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Working with a convection oven. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Working with a griddle/flat top. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| COOK JOB RELATED SKILLS, TRAINING & EXPERIENCE | NONE | TRAINING BUT NO EXP | 0 - 6 MONTHS OF EXP | 7 - 12 MONTHS OF EXP | 1 - 2 YRS OF EXP | MORE THAN 2 YRS EXP |
|---|--------------------------|---------------------------|---------------------------|----------------------------|--------------------------|---------------------------|
| Working with high temperature commercial dishwashers. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Working with commercial ovens. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Working with standup mixers. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Working with deep fat fryers. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

I attest that all the statements made in this application supplement are true, complete, and correct to the best of my knowledge and are made in good faith. I understand that any misrepresentation and/or falsification of my answers may make me ineligible to continue in this recruitment. My signature authorizes the County of Yuba to make any appropriate investigations to verify information.

Signature: _____ **Date:** _____

Print Name: _____