

# COOK SPECIALIST 2, CORRECTIONAL FACILITY (CF) Qualifications Assessment

Department of Corrections and Rehabilitation

Departmental Open Examination Examination Code: 8CEDT Final Filing Date: Continuous

#### **EXAMINATION INFORMATION**

This examination will provide you with an opportunity to demonstrate significant aspects of your qualifications for the **Cook Specialist 2, CF** classification with the California Department of Corrections and Rehabilitation (CDCR) and the California Correctional Health Care Services (CCHCS). The information you provide will be rated based on objective criteria created by Subject Matter Experts. The rating will be used to determine your final score in this examination. If successful, your name will be placed on an eligible list for the classification listed above. The list will be used to fill positions statewide with CDCR. A "Conditions of Employment" section is included in this examination which will allow you to select the time bases and location(s) you are interested in working. Please print out, **personally complete**, and sign this examination form.

Read the instructions below carefully before completing the assessment. Failure to do so may result in an inability to process your assessment and disqualification from this examination.

## **AFFIRMATION STATEMENT**

I hereby certify that the information provided on this Qualifications Assessment is true and correct to the best of my knowledge and contains no willful misrepresentations or falsifications. I also understand that if it is later discovered that I have made any false representations, I may be removed from the examination and/or the eligible list resulting from this examination, have adverse action taken against me which could result in loss of state employment, and/or suffer loss of right to compete in any future state examinations.

Name (Printed):	 	
Address:	 	
City/State/Zip Code:		
Home Telephone Number:		
Work Telephone Number:	 	
Signature:	 	
Date:		

#### **FILING INSTRUCTIONS**

All applicants must complete and submit the following examination materials:

- Examination Application (STD. 678)
- Qualifications Assessment

#### By mail to:

Department of Corrections and Rehabilitation Office of Workforce Planning P.O. Box 942883 Sacramento, CA 94283-0001

Or in person at:

Department of Corrections and Rehabilitation 1515 S Street Sacramento, CA 95811-7243 Attn: Office of Workforce Planning, 101N

If you are personally delivering your application and Qualifications Assessment, you must do so between the hours of **8:00 a.m.** and **5:00 p.m.**, Monday through Friday, to the street address listed above.

#### NOTE:

- All examination materials must have original signatures.
- Be sure your envelope has adequate postage if submitting via mail.
- Faxed or emailed copies will NOT be accepted under any circumstances.
- Make and keep a photocopy of the completed Qualifications Assessment for your records.

#### **GENERAL INSTRUCTIONS**

This Qualifications Assessment is the sole component of the examination. To obtain a position on the eligible list, a minimum score of 70% must be achieved. Therefore, please be sure to review and follow all instructions carefully as missing or incomplete information may result in disqualification or a lower score.

This examination is comprised of the following areas:

- Affirmation Statement (page 1)
- Filing Instructions / General Instructions (page 2)
- Prior State Employment / Conditions of Employment (pages 3 4)
- Rating Instructions (page 5)
- Knowledge & Experience Assessment (pages 6 10)
- Recruitment Questionnaire (page 11)

## YOUR RESPONSES ARE SUBJECT TO VERIFICATION

Please keep in mind that all information provided on this Qualifications Assessment will be subject to verification at any time during the examination process, hiring process, and even after gaining employment. Anyone who misrepresents his/her experience will be subject to adverse consequences, which could include the following action(s):

- Removal from the examination process
- Removal from the eligible list / certification list
- Loss of State employment
- Loss of rights to compete in any future state examinations

#### PRIOR STATE EMPLOYMENT INFORMATION

Complete this next section ONLY if you have been previously dismissed from California State Civil Service employment by punitive action or as a result of disciplinary proceedings. IF THIS DOES NOT APPLY TO YOU, please skip this question.

Do you have written permission from the California Department of Human Resources (CalHR) to take this examination?

□YES □NO

State Personnel Board, Rule 211 provides that a dismissed state employee may only participate in State Civil Service examinations if he/she has obtained prior consent from the State Personnel Board.

## **CONDITIONS OF EMPLOYMENT**

## PLEASE MARK THE APPROPRIATE BOX(ES) OF YOUR CHOICE.

If you are successful in this examination, your name will be placed on an active employment list and referred to fill vacancies Statewide according to the conditions you specify on this form.

#### TYPE OF APPOINTMENT YOU WILL ACCEPT

Please mark the appropriate box(es) - you may check "(A) Any" if you are willing to accept any type of employment.

 $\square$  (D) Permanent Full-Time  $\square$  (R) Permanent Part-Time  $\square$  (K) Limited-Term Full-Time  $\square$  (A) Any

If all are marked and you receive an appointment other than permanent full-time, your name will continue to be considered for permanent full-time positions.

## LOCATION(S) YOU ARE WILLING TO WORK

☐ 5 ANYWHERE IN THE STATE – If this box is marked, no further selection is necessary

#### NORTHERN REGION

- □ 0100 Alameda County
- ☐ 0200 Alpine County
- $\ \square\ 0300$  Amador County
- Mule Creek State Prison
- Pine Grove Youth Conservation Camp
- ☐ 0400 **Butte County**
- □ 0500 Calaveras County
- ☐ 0600 Colusa County
- □ 0700 Contra Costa County
- □ 0800 **Del Norte County**
- Pelican Bay State Prison
- □ 0900 El Dorado County
- ☐ 1100 **Glenn County**
- ☐ 1200 Humboldt County
- ☐ 1700 **Lake County**
- ☐ 1800 Lassen County
- California Correctional Center
- High Desert State Prison

- ☐ 2100 Marin County
- CSP, San Quentin
- ☐ 2300 Mendocino County
- ☐ 2500 Modoc County
- ☐ 2800 Napa County
- ☐ 2900 Nevada County
- ☐ 3100 Placer County
- ☐ 3200 Plumas County
- ☐ 3400 Sacramento County
- CSP, Sacramento
- Folsom State Prison
- Richard A. McGee Correctional Training Center
- ☐ 3800 San Francisco County
- ☐ 3900 San Joaquin County
- Deuel Vocational Institute
- California Health Care Facility
- O.H. Close YCF
- N.A. Chaderjian YCF
- Northern California YCC

- ☐ 4100 San Mateo County
- ☐ 4500 Shasta County
- $\square$  4600 Sierra County
- ☐ 4700 Siskiyou County
- ☐ 4800 Solano County
- California Medical FacilityCSP, Solano
- ☐ 4900 Sonoma County
- ☐ 5100 Sutter County
- ☐ 5200 Tehama County
- ☐ 5300 Trinity County
- ☐ 5500 Tuolumne County
- Sierra Conservation Center
- ☐ 5700 **Yolo County**
- ☐ 5800 Yuba County

#### CENTRAL REGION ☐ 1000 – Fresno County ☐ 1600 – Kings County ☐ 2700 – Monterey County • Pleasant Valley State Prison • Avenal State Prison · Correctional Training Facility • CSP, Corcoran • Salinas Valley State Prison ☐ 1400 – **Inyo County** • CA Substance Abuse Treatment ☐ 3500 – San Benito County ☐ 1500 – **Kern County** Facility · California City Correctional ☐ 4000 – San Luis Obispo ☐ 2000 – Madera County Facility County · Central California Women's California Correctional Institution California Men's Colony Facility Kern Valley State Prison • Valley State Prison ☐ 4300 – Santa Clara County North Kern State Prison Wasco State Prison ☐ 2200 – Mariposa County ☐ 4400 – Santa Cruz County ☐ 2400 – Merced County ☐ 5000 – Stanislaus County ☐ 2600 – Mono County ☐ 5400 – Tulare County **SOUTHERN REGION** ☐ 1300 – Imperial County ☐ 3300 – Riverside County ☐ 3700 – San Diego County Calipatria State Prison California Rehabilitation Center • RJ Donovan Correctional Facility Chuckawalla Valley State Prison · CSP, Centinela ☐ 4200 – Santa Barbara County • Ironwood State Prison ☐ 1900 – Los Angeles County ☐ 5600 – Ventura County ☐ 3600 – San Bernardino

## ADDRESS OR EMPLOYMENT CHANGES

CSP, Los Angeles County

☐ 3000 – Orange County

After list release, successful candidates may update any address and/or availability for employment preference information by accessing their CalCareer Account (www.jobs.ca.gov) on the California Department of Human Resources (CalHR) website or by notifying CDCR at the following address:

County

 California Institution for Men • California Institution for Women Ventura YCF

California Department of Corrections and Rehabilitation Office of Workforce Planning P.O. Box 942883 Sacramento, CA 94283-0001 Attn: Certification Unit

#### RATING INSTRUCTIONS

Rate your knowledge and experience performing specific job-related actions, using the rating scale(s) below.

Respond to each statement, beginning on the following page, by indicating how the statement applies to you. You are required to respond to every statement by marking one option for each of the two scales provided. Responses may not be changed or added once submitted to the Office of Workforce Planning. Missing responses will result in a lower score.

In responding to each statement, you may refer to your FORMAL EDUCATION, FORMAL TRAINING COURSES, and/or WORK EXPERIENCE whether paid or not paid.

### SCALE #1 - KNOWLEDGE RELATED TO PERFORMING THIS ACTION

### **Extensive Knowledge**

I possess an expert knowledge level to the extent that I have effectively performed tasks related to this knowledge in the most difficult and complex situations **and** I have instructed others on specific aspects of this knowledge.

## **Moderate Knowledge**

I possess an advanced knowledge level to the extent that I could effectively perform this task under the majority of circumstances or situations encountered.

## **Basic Knowledge**

I possess a sufficient knowledge level that would allow me to perform this task successfully in routine situations.

## Limited Knowledge

I have some knowledge of how to perform this task, but I may require additional instruction to apply my knowledge effectively.

#### No Knowledge

I have no knowledge of how to perform this task or what it may entail.

## SCALE #2 - EXPERIENCE RELATED TO PERFORMING THIS ACTION

## **Extensive Experience**

I have more than 4 years of experience in regularly performing this action **and** I have instructed others on this specific action.

## **Moderate Experience**

I have more than 3 years, but less than 4 years of experience performing this action **and** I can perform it independently.

### **Basic Experience**

I have more than 2 years, but less than 3 years of experience performing this action **and** I have performed it regularly with minimal or no assistance.

## **Limited Experience**

I have less than 2 years of experience in performing this action **and** I may require assistance for successful performance.

## No Experience

I have never performed this action.

1.	Prepare all ingredients needed for entrees, desserts, be	everages, etc. to produce meals.
Kn	owledge related to performing this action  ☐ Extensive Knowledge ☐ Moderate Knowledge ☐ Basic Knowledge ☐ Limited Knowledge ☐ No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
2.	Cook all ingredients for meals to feed the population.	
Kn	owledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
	-	
3.	Serve various food items to ensure adequate portions.	
Kn	owledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
4.	Clean culinary utensils, equipment and the working food/health standards.	area with the assistance of helpers to maintain
Kn	owledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
5.	Maintain culinary utensils, equipment and the working food/health standards.	ng area with the assistance of helpers to uphold
Kn	owledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience

6.	6. Assign work to employees and helpers to assist with meal production and other duties within the kitchen.	
Kr	nowledge related to performing this action	Experience related to performing this action
111	☐ Extensive Knowledge	☐ Extensive Experience
	☐ Moderate Knowledge	☐ Moderate Experience
	☐ Basic Knowledge	☐ Basic Experience
	☐ Limited Knowledge	☐ Limited Experience
	☐ No Knowledge	☐ No Experience
	_ 110 14.10.1100gg	= No Exponence
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7.	Give instruction and training to employees and ne	lpers to ensure a safe and healthful work environment.
Kr	nowledge related to performing this action	Experience related to performing this action
	☐ Extensive Knowledge	☐ Extensive Experience
	☐ Moderate Knowledge	☐ Moderate Experience
	☐ Basic Knowledge	☐ Basic Experience
	☐ Limited Knowledge	☐ Limited Experience
	☐ No Knowledge	☐ No Experience
8.	Evaluate the performance of the employees and h	nelpers to ensure proper productivity, safety/sanitation and
0.	compliance.	respens to ensure proper productivity, safety/samitation and
Kr	nowledge related to performing this action	Experience related to performing this action
	☐ Extensive Knowledge	☐ Extensive Experience
	☐ Moderate Knowledge	☐ Moderate Experience
	☐ Basic Knowledge	☐ Basic Experience
	☐ Limited Knowledge	☐ Limited Experience
	☐ No Knowledge	☐ No Experience
9.	Take appropriate action with employees and helpe	ers to promote good job performance.
K.	sowledge related to performing this action	Experience related to performing this action
KI	nowledge related to performing this action  ☐ Extensive Knowledge	☐ Extensive Experience
	☐ Moderate Knowledge	☐ Moderate Experience
	☐ Basic Knowledge	☐ Basic Experience
	☐ Limited Knowledge	☐ Limited Experience
	☐ No Knowledge	☐ No Experience
	□ No Khowledge	□ No Expenence
10	. Recommend appropriate action with employees a	nd helpers based on job performance.
Kr	nowledge related to performing this action	Experience related to performing this action
	☐ Extensive Knowledge	☐ Extensive Experience
	☐ Moderate Knowledge	☐ Moderate Experience
	☐ Basic Knowledge	☐ Basic Experience
	☐ Limited Knowledge	☐ Limited Experience
	☐ No Knowledge	☐ No Experience
	<del>-</del>	r Production

11. Plan menus to ensure nutritious and tasteful meals	
Knowledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
12. Inspect personnel and working areas to ensure hea	alth, hygiene and safety standards are being met.
Knowledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
13. Maintain safety/sanitation standards to ensure a sa	fe, clean, healthy environment.
Knowledge related to performing this action  ☐ Extensive Knowledge ☐ Moderate Knowledge ☐ Basic Knowledge ☐ Limited Knowledge ☐ No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
14. Report on the work progress of assistants to ensure	e duties are being completed ina timely manner.
Knowledge related to performing this action  ☐ Extensive Knowledge ☐ Moderate Knowledge ☐ Basic Knowledge ☐ Limited Knowledge ☐ No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience
15. Keep records to track/document compliance with H	lazard Analysis Critical Control Point.
Knowledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience

16. Requisition supplies to perform daily production of meals.		
Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience		
quantities are delivered.		
Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience		
e, not damaged or contaminated, and stored at the right		
Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience		
prrectly according to First-In, First Out and other storage		
Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience		
cock on hand for meal production.		
Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience		

21. Maintain order to prevent injury, theft and damage to property.		
Knowledge related to performing this action  ☐ Extensive Knowledge ☐ Moderate Knowledge ☐ Basic Knowledge ☐ Limited Knowledge ☐ No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience	
22. Supervise the conduct of employees and helpers to p	prevent injury, theft and damage to property.	
Knowledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience	
23. Maintain security of working areas and work materi property.	als to ensure the safety of all employees/helpers and	
Knowledge related to performing this action  ☐ Extensive Knowledge ☐ Moderate Knowledge ☐ Basic Knowledge ☐ Limited Knowledge ☐ No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience	
24. Act for your supervisor in his/her absence to ensure t	he continued operation of the food service department.	
Knowledge related to performing this action  Extensive Knowledge  Moderate Knowledge  Basic Knowledge  Limited Knowledge  No Knowledge	Experience related to performing this action  Extensive Experience  Moderate Experience  Basic Experience  Limited Experience  No Experience	

THIS CONCLUDES THE EXAMINATION

**REVISION DATE:** 6/10/2019 - DT

## **RECRUITMENT QUESTIONNAIRE**

On behalf of the California Department of Corrections and Rehabilitation, we thank you for participating in this examination. To assist us in our recruitment efforts, please tell us how you heard about this examination.

Please check the appropriate box and, where relevant, specify your answer:
☐ Internet (www.cdcr.ca.gov, www.jobs.ca.gov)
☐ Job Fair
☐ Friend/Family Member
☐ Staffing Agency (Spearhead, Manpower)
☐ Career Assistance Centers (e.g., Employment Development Department Career Network, Workforce Center)
☐ State Agency (please specify):
☐ Military Base (please specify):
□ Local Union (please specify):
☐ Other (please specify):
California Department of Corrections and Rehabilitation
□ Flyer
□ Banner
□ Employee
☐ Exam Bulletin E-Blast
☐ Institution Bulletin Board
Social Media
□ Facebook
□ Indeed
□ Monster
Educational Facility
□ College
☐ Trade School
☐ School Association
☐ Specialized Training/Certification Program (e.g., Job Corps, Skill Centers, Regional Occupational Programs
☐ Local Apprenticeship Program
Public Advertisements
□ Bus
☐ Truck
□ Billboard
☐ Mobile Ad
Out of State Resource
□ Arizona
☐ Oregon
□ Nevada