



**CORRECTIONAL SUPERVISING COOK
(CORRECTIONAL FACILITY)
California Correctional Health Care Services**

OPEN – CONTINUOUS FILING

CONTACT
INFORMATION
ON THE WEB

www.cphcs.ca.gov

www.ChangingPrisonHealthCare.org

We are an Equal Employment
Opportunity employer to all
regardless of race, color, creed,
national origin, ancestry, sex, marital
status, disability, religious or political
affiliation, age, or sexual orientation.

Position Information

Positions currently exist statewide with the California Correctional Health Care Services.

Under direction, in the Department of Corrections and Rehabilitation, either (1) in a small State correctional culinary program, to plan, organize, supervise, and assist with the preparation, cooking, and serving of food to residents and employees; or (2) in a medium-sized State correctional culinary program, to have charge of a shift and to supervise and assist with the preparation, cooking, and serving of food to residents and employees; or (3) in a large correctional culinary program, to supervise a large crew in the preparation, cooking, and serving of food to residents and employees; to supervise the maintenance of culinary equipment, supplies, and work areas; to instruct culinary workers; to maintain order and supervise the conduct of inmates, wards, residents, or patients; to protect and maintain the safety of persons and property; may instruct, lead, or supervise inmates, or resident workers; and to do other related work.

Salary and Benefit Information

Currently, as of July 1, 2013: \$2,899 - \$3,632 per month

For a summary of benefits, visit the California Department of Human Resources at:

<http://www.calhr.ca.gov/employees/pages/salary-and-benefits.aspx>

Who Can Apply

All applicants who meet the education and/or experience requirements as stated below may apply.

Minimum Qualifications

Qualifying experience may be combined on a proportionate basis if the requirements stated below include more than one pattern and are distinguished as either "I," or "II," or "III," etc. For example, candidates who possess qualifying experience amounting to 50% of the required time of Pattern I and additional experience amounting to 50% of the required time of Pattern II may be admitted to an examination as meeting 100% of the overall experience requirement.

Either I

Experience: One year of experience in the California state service performing the duties of a Cook Specialist II (Correctional Facility) or a Cook Specialist II.



**Correctional Supervising
Cook (Correctional Facility)**

*California
Correctional Health
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system the State can
successfully manage and
sustain.*

Minimum Qualifications (Continued)

Or II

Experience: Two years of experience in a supervisory capacity over cooks and other food service workers with responsibility for supervising and assisting with the preparation, cooking, and serving of various food items.

And

Education: Equivalent to completion of the twelfth grade.

Examination Information

This examination consists of a Training and Experience Assessment weighted 100%. In order to obtain a position on the eligible list, a minimum rating of 70% must be attained.

**TRAINING AND EXPERIENCE ASSESSMENT
WEIGHTED 100%**

Knowledge of:

1. Principles, procedures, and equipment used in the storage, care, preparation, cooking (including baking), dispensing, and serving of food in large quantities.
2. Kitchen sanitation and safety measures used in the operation, cleaning, and care of utensils, equipment, and work areas.
3. Food handling sanitation (Hazard Analysis Critical Control Point Programs).
4. Principles of effective supervision.
5. Food accounting.
6. Use of purchase orders for food and equipment.
7. Training methods.

Ability to:

1. Plan palatable and adequate menus.
2. Plan, organize, and direct the work of others.
3. Keep records.
4. Keep inventories and make requisitions.
5. Use of appropriate equipment.
6. Determine food quantities necessary for groups of varying size.
7. Plan food production to schedule.
8. Plan and conduct in-service training programs.
9. Analyze situations accurately and take effective action.

Special Personal Requirements: Sympathetic understanding of and willingness to work with the resident population of a State correctional facility; supervisory ability; personal cleanliness; good sense of smell and taste; and freedom from communicable diseases.

Special Physical Requirements: Persons appointed to positions in this class must be reasonably expected to have and maintain sufficient strength, agility, and endurance to perform during stressful (physical, mental, and emotional) situations encountered on the job without compromising their health and well-being or that of their fellow employees or that of inmates.



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How to Apply and Test

Submit a State Application (Std. Form 678) and the Training and Experience Assessment, attached to this bulletin, for this examination.

By mail:

California Correctional Health
Care Services
Selection Services Section, Bldg D1
P.O. Box 588500
Elk Grove, CA 95758

In person:

California Correctional Health
Care Services
8280 Longleaf Drive
Suite 101 Drop Box
Elk Grove, CA 95758

If you are personally delivering your application material, you must do so between the hours of 8:00 a.m. and 5:00 p.m., Monday through Friday. Do not submit applications to the California Department of Human Resources.

Only applications with an original signature will be accepted.

The testing period for this examination is six (6) months. Once you have taken the examination, you may not retest for six (6) months.

If you have a disability and need special testing arrangements, please contact the CCHCS' Selection Services Section at (916) 691-5894 to make specific arrangements. The State Application can be found at www.jobs.ca.gov.

Eligible List Information

The resulting eligible list will be established to fill vacancies within the California Correctional Health Care Services. Names of successful candidates are merged onto the list(s) in order of final scores, regardless of date. Eligibility expires 12 months after it is established, unless the needs of the service and conditions of the list(s) warrant a change in this period. Competitors must then retake the Training and Experience Assessment to re-establish eligibility.

Veteran's Preference and Career Credits

Veteran's Preference will be awarded in this examination. All persons who successfully pass this examination, who qualify for, and have requested Veteran's Preference will be placed in Rank 1 of the respective eligibility list, regardless of score. Career credits will not be granted in this examination.



General Information

Applications are available at the State's career website at jobs.ca.gov, local offices of the Employment Development Department, the California Correctional Health Care Services, and at the California Department of Corrections and Rehabilitation.

Correctional Supervising Cook (Correctional Facility)

If you meet the requirements stated in this bulletin, you may take this examination, which is competitive. Possession of the entrance requirement(s) does not assure a place on the eligible list. All candidates who pass the examination described in this bulletin will be ranked according to their scores.

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Eligible Lists: Eligible lists established by a competitive examination, regardless of date, must be used in the following order: 1) sub-divisional promotional; 2) departmental promotional; 3) multi-departmental promotional; 4) service wide promotional; 5) departmental open; 6) open. When there are two lists of the same kind, the older must be used first.

The California Correctional Health Care Services reserves the right to revise the examination plan to better meet the needs of the service if the circumstances under which this examination was planned change. Such revisions will be in accordance with civil service laws and rules and all competitors will be notified.

General Qualifications: Competitors must possess essential personal qualifications including integrity, initiative, dependability, good judgment, ability to work cooperatively with others, and a state of health consistent with the ability to perform the assigned duties of the class. A medical examination may be required. In open examinations, an investigation may be made of employment records and personal history, and fingerprinting may be required.

High School Equivalence: Equivalence to completion of the 12th grade may be demonstrated in any one of the following ways: 1) passing the General Educational Development (GED) test; 2) completion of 12 semester units of college-level work; 3) certification from the State Department of Education, a local school board, or high school authorities that the candidate is considered to have education equivalent to graduation from high school; or 4) for clerical and accounting classes, substitution of business college work in place of high school on a year-for-year basis (high school is four years).

Veteran's Preference: California law allows the granting of Veteran's Preference to any veteran, widow, or widower of a veteran, or spouse of a 100% disabled veteran who achieves a passing score in any Open examination to be ranked in the top rank of the resulting eligibility list. Directions to apply for Veteran's Preference are on the Veteran's Preference Application (CalHR 1093) which is available from Department of Human Resources at <http://jobs.ca.gov/Job/VeteransInformation> and the Department of Veterans Affairs at www.cdva.ca.gov. Veteran's Preference is not granted once a person achieves permanent civil service status.

It is an objective of the State of California to achieve a drug-free work place. Any applicant for State employment will be expected to behave in accordance with this objective because the use of illegal drugs is inconsistent with the law of the State, the rules governing civil service, and the special trust placed in public servants. Only individuals lawfully authorized to work in the United States will be hired.

For Current Examination Information, call
(916) 691-5894 or 1-877-793-4473

California Relay Service for the Deaf or Hearing Impaired:
1-800-735-2929

This bulletin cancels and supersedes all previously issued bulletins.



CALIFORNIA CORRECTIONAL HEALTH CARE SERVICES



CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY) Training and Experience Assessment

PLEASE READ INSTRUCTIONS CAREFULLY

This Training and Experience Assessment (T&E) will be used to measure your experience, training, and/or education relevant to the Correctional Supervising Cook (Correctional Facility). It will ask you to rate yourself on the experience, training, and/or education that you will bring to the job with California Correctional Health Care Services (CCHCS).

The T&E is the exam and it will be weighted **100%** of your score. In order to obtain a position on the eligible list, a minimum rating of 70% must be attained. The eligible list resulting from this exam will be used by CCHCS to fill our existing and/or future vacancies. A "Conditions of Employment" form is included in this T&E that will allow you to select the location(s), tenure(s), and time base(s) that you are interested in working.

Please follow all instructions carefully and completely.

THIS AFFIRMATION MUST BE COMPLETED

I hereby certify and understand that the information provided by me on this questionnaire is true and complete to the best of my knowledge and contains no willful misrepresentation or falsifications. I also understand that if it is discovered that I have made any false representations, I will be removed from the list resulting from this examination and may not be allowed to compete in future examinations for State employment. If already hired from the result of this examination, I may have adverse action taken against me, which could result in dismissal.

SIGNATURE: _____ DATE: _____

NAME (PRINTED): _____ LAST FOUR DIGITS
SOCIAL SECURITY NUMBER: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

WORK PHONE NUMBER: _____ HOME PHONE NUMBER: _____

FILING INSTRUCTIONS:

Please submit **1.) a State application (STD. 678)** (Go to: <https://jobs.ca.gov/Profile/StateApplication> for a copy of the State application.) and **2.) this Completed Training and Experience Assessment** as follows:

By mail to:

California Correctional Health Care Services
ATTN: Selection Services Section; Building D1
P.O. Box 588500
Elk Grove, CA 95758

OR In person to:

California Correctional Health Care Services
8280 Longleaf Drive, Suite 101, Drop Box
Elk Grove, CA 95758

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Training and Experience Assessment**

MINIMUM QUALIFICATIONS

You must meet the Minimum Qualifications by the date this T&E is signed. If not, your application will be rejected and your T&E exam will not be scored. Please ensure that your State application (STD. 678) clearly indicates your experience, training, and/or education relevant to the CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY) Minimum Qualifications as stated below:

Either I

Experience: One year of experience in the California state service performing the duties of a Cook Specialist II (Correctional Facility) or a Cook Specialist II.

Or II

Experience: Two years of experience in a supervisory capacity over cooks and other food-service workers with responsibility for supervising and assisting with the preparation, cooking, and serving of various food items.

And

Education: Equivalent to completion of the twelfth grade.

**CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY)
Training and Experience Assessment**

JOB REQUIREMENTS

The following are job requirements. Please indicate your willingness to comply with each job requirement listed. (Please note, if you are unwilling or unable to comply with any of the following job requirements, you will be eliminated from further consideration in this exam.)

1. Are you willing to work at California Department of Corrections and Rehabilitation’s correctional facilities with the California Correctional Health Care Services?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
2. Are you willing to treat inmates and inmate-patients in a professional, ethical, and tactful manner?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
3. Are you willing to abide by and adhere to institutional safety and security policies?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
4. Are you willing to maintain privacy and confidentiality regarding individual inmate-patient health information?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
5. Are you willing to promote positive, collaborative, professional working interactions among co-workers and peace officers?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
6. Are you willing to comply with tuberculosis screening requirements?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
7. Are you willing to work around peace officers armed with chemical agents and/or weapons?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
8. Are you willing to abide by and adhere to the institutional dress code?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
9. Are you willing to work with inmates?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
10. Are you willing to travel for training and job-related purposes?		<input type="checkbox"/> Yes	<input type="checkbox"/> No

CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY)
Training and Experience Assessment

WORK EXPERIENCE		FREQUENCY					LEVEL OF SKILL			
Instructions: For Items 1 – 7, please check the box that best indicates the following: Frequency: <ul style="list-style-type: none"> How often have you performed this task? Level of Skill: <ul style="list-style-type: none"> What is your level of skill in performing this task? 		Daily	Weekly	Monthly	Quarterly/Annually	Never	I could train others to do this task.	I am fully trained on this task.	I could use additional training on this task.	I have no training or experience doing this task.
		1. Have you supervised the work of cooks and food-service workers to make sure that it meets quality, quantity, and timeliness standards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
2. Have you supervised cooks and food-service workers in the cleaning and sanitizing of cooking utensils, equipment, and work areas in order to keep the food-service area sanitary and orderly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Have you helped in the training of new food-service staff in order to teach them kitchen safety policies and procedures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Have you monitored serving lines to make sure portion control, proper food presentation, and health and safety guidelines are followed by cooks and food-service workers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Have you monitored cooks and food-service workers in the inspection of food, equipment, and supplies received and stored to ensure quality, quantity, proper storage, and temperatures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Have you monitored cooks and food-service workers in order to make sure personal hygiene standards and dress codes meet local and state health and safety standards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. Have you conducted staff meetings with cooks and food-service workers to share information and policy and regulation updates?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

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WORK EXPERIENCE		FREQUENCY					LEVEL OF SKILL			
<p>Instructions: For Items 8 – 14, please check the box that best indicates the following:</p> <p>Frequency:</p> <ul style="list-style-type: none"> How often have you performed this task? <p>Level of Skill:</p> <ul style="list-style-type: none"> What is your level of skill in performing this task? 		Daily	Weekly	Monthly	Quarterly/Annually	Never	I could train others to do this task.	I am fully trained on this task.	I could use additional training on this task.	I have no training or experience doing this task.
8.	Have you trained cooks and food-service workers in the use of safe food handling practices in order to prevent food borne illness or death?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
9.	Have you trained cooks and food-service workers in the preparation and cooking of various food items in order to serve groups of varying sizes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
10.	Have you trained cooks and food-service workers in the proper operation of food-service equipment in order to maintain safety in the food-service area?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
11.	Have you trained cooks and food-service workers in the prevention of accidents and injuries in the food-service area in order to create a safe work environment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
12.	Have you implemented safe food handling practices as mandated by rules, regulations, and/or procedures in order to prevent food borne illness or death?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
13.	Have you conducted safety and sanitation inspections of food-service work areas in order to ensure local and state health and safety standards are met?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
14.	Have you coordinated the preventative maintenance and repair of food-service equipment in order to make sure equipment is working correctly and to extend its life?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					

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WORK EXPERIENCE		FREQUENCY					LEVEL OF SKILL			
<p>Instructions: For Items 15 – 16, please check the box that best indicates the following:</p> <p>Frequency:</p> <ul style="list-style-type: none"> How often have you performed this task? <p>Level of Skill:</p> <ul style="list-style-type: none"> What is your level of skill in performing this task? 		Daily	Weekly	Monthly	Quarterly/Annually	Never	I could train others to do this task.	I am fully trained on this task.	I could use additional training on this task.	I have no training or experience doing this task.
15. Have you resolved disagreements and conflicts between cooks and food-service workers to achieve a harmonious, productive working environment?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					
16. Have you assigned and delegated work to cooks and food-service workers to ensure the food-service/kitchen operates effectively?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>					

SKILLS		LEVEL OF EXPERIENCE			
<p>Instructions: For Items 17 – 20, please check the box that best indicates the following:</p> <p>Level of Experience:</p> <ul style="list-style-type: none"> The level of experience you using each skill on the job. 		I have a lot of experience using this skill on the job.	I have some experience using this skill on the job.	I have little experience using this skill on the job.	I have no experience using this skill on the job.
17. Do you have the skill to safely use appropriate food-service equipment in order to prepare, cook, dispense, and serve food?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Do you have the skill to plan and conduct in-service training/on-the-job training to provide instruction and direction to cooks and food-service workers?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Do you have the skill to perform basic math like addition, subtraction, multiplication, and division to add amounts, calculate weight, calculate time spent, and perform inventory?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Do you have the skill to promote positive, cooperative, and professional working relationships among staff?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY)
Training and Experience Assessment

PLEASE MARK THE APPROPRIATE BOX(ES) OF YOUR CHOICE - YOU WILL NOT BE OFFERED A JOB IN LOCATIONS NOT MARKED.

If you are successful in this examination, your name will be placed on an active employment list and referred to fill vacancies according to the conditions you specify on this form. If you are not planning to relocate or are not willing to travel to a distant job location, do not select locations that are a long way from your residence.

TYPE OF APPOINTMENT YOU ARE WILLING TO ACCEPT

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

- | | | |
|---|---|---|
| <input type="checkbox"/> (D) Permanent Full-Time | <input type="checkbox"/> (R) Permanent Part-Time | <input type="checkbox"/> (T) Permanent Intermittent |
| <input type="checkbox"/> (K) Limited-Term Full-Time | <input type="checkbox"/> (U) Limited Term Part-Time | <input type="checkbox"/> (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.

NOTE: California State Prison has been abbreviated to "CSP". Youth Correctional Facility has been abbreviated to "YCF".

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

7238 UPPER NORTHERN REGION – If this box is marked, no further selection is necessary.

ADULT FACILITIES:

- | | | |
|---|---|---|
| <input type="checkbox"/> 0802 Pelican Bay State Prison
Crescent City, Del Norte County | <input type="checkbox"/> 1802 California Correctional Center
Susanville, Lassen County | <input type="checkbox"/> 1805 High Desert State Prison
Susanville, Lassen County |
|---|---|---|

7231 NORTHERN REGION – If this box is marked, no further selection is necessary.

ADULT FACILITIES:

- | | |
|--|---|
| <input type="checkbox"/> 0309 Mule Creek State Prison
Ione, Amador County | <input type="checkbox"/> 3901 Deuel Vocational Institution
Tracy, San Joaquin County |
| <input type="checkbox"/> 2102 CSP, San Quentin
San Quentin, Marin County | <input type="checkbox"/> 3902 DeWitt Correctional Facility
Stockton, San Joaquin County |
| <input type="checkbox"/> 3400 Headquarters
Elk Grove, Sacramento County | <input type="checkbox"/> 3914 California Health Care Facility
Stockton, San Joaquin County |
| <input type="checkbox"/> 3404 Folsom State Prison
Represa, Sacramento County | <input type="checkbox"/> 4804 California Medical Facility
Vacaville, Solano County |
| <input type="checkbox"/> 3417 Richard A. McGee Correctional Training Center
Galt, Sacramento County | <input type="checkbox"/> 4811 CSP, Solano
Vacaville, Solano County |
| <input type="checkbox"/> 3423 CSP, Sacramento
Represa, Sacramento County | <input type="checkbox"/> 5505 Sierra Conservation Center
Jamestown, Tuolumne County |

YOUTH FACILITIES:

- | |
|---|
| <input type="checkbox"/> 0311 Pine Grove Youth
Pine Grove, Amador County |
| <input type="checkbox"/> 3907 Northern California YCF
Stockton, San Joaquin County |
| <input type="checkbox"/> 3908 O.H. Close YCF
Stockton, San Joaquin County |
| <input type="checkbox"/> 3917 N.A. Chaderjian YCF
Stockton, San Joaquin County |

7232 CENTRAL REGION – If this box is marked, no further selection is necessary.

ADULT FACILITIES:

- | | |
|---|--|
| <input type="checkbox"/> 1015 Pleasant Valley State Prison
Coalinga, Fresno County | <input type="checkbox"/> 2003 Central California Women's Facility
Chowchilla, Madera County |
| <input type="checkbox"/> 1514 North Kern State Prison
Delano, Kern County | <input type="checkbox"/> 2004 Valley State Prison
Chowchilla, Madera County |
| <input type="checkbox"/> 1522 Kern Valley State Prison
Delano, Kern County | <input type="checkbox"/> 2701 Correctional Training Facility
Soledad, Monterey County |
| <input type="checkbox"/> 1605 Avenal State Prison
Avenal, Kings County | <input type="checkbox"/> 2708 Salinas Valley State Prison
Soledad, Monterey County |
| <input type="checkbox"/> 1606 CSP, Corcoran
Corcoran, Kings County | <input type="checkbox"/> 4005 California Men's Colony
San Luis Obispo, San Luis Obispo County |
| <input type="checkbox"/> 1608 California Substance Abuse Treatment Facility
Corcoran, Kings County | |

7233 SOUTHERN REGION – If this box is marked, no further selection is necessary.

ADULT FACILITIES:

- | | |
|---|---|
| <input type="checkbox"/> 1307 Calipatria State Prison
Calipatria, Imperial County | <input type="checkbox"/> 3310 California Rehabilitation Center
Norco, Riverside County |
| <input type="checkbox"/> 1308 Centinela State Prison
Imperial, Imperial County | <input type="checkbox"/> 3313 Chuckawalla Valley State Prison
Blythe, Riverside County |
| <input type="checkbox"/> 1503 California Correctional Institution
Tehachapi, Kern County | <input type="checkbox"/> 3329 Ironwood State Prison
Blythe, Riverside County |
| <input type="checkbox"/> 1513 Wasco State Prison
Wasco, Kern County | <input type="checkbox"/> 3612 California Institution for Men
Chino, San Bernardino County |
| <input type="checkbox"/> 1523 California City Correctional Facility
California City, Kern County | <input type="checkbox"/> 3613 California Institution for Women
Corona, San Bernardino County |
| <input type="checkbox"/> 1995 CSP, Los Angeles
Lancaster, Los Angeles County | <input type="checkbox"/> 3715 R.J. Donovan Correctional Facility
San Diego, San Diego County |

YOUTH FACILITIES:

- | |
|--|
| <input type="checkbox"/> 5610 Ventura YCF
Camarillo, Ventura County |
|--|

Please notify California Correctional Health Care Services promptly of any changes of address or availability for employment at the following address: CCHCS, Selection Services Section, D1, P.O. Box 588500, Elk Grove, CA 95758.

**CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY)
Training and Experience Assessment**

RECRUITMENT QUESTIONNAIRE

HOW DID YOU HEAR ABOUT THE CORRECTIONAL SUPERVISING COOK (CORRECTIONAL FACILITY) EXAM?

The questions below are not part of the exam and are for informational purposes only.

1. Check the box(es) that best describes how you found out about the Correctional Supervising Cook (Correctional Facility) exam.

- College Recruitment
- CDCR/CCHCS Employee/Relative
- CCHCS Website
- Job Fair/Career Event (California)
- Job Fair/Career Event (Outside of California)
- Advertisement in Magazine/Journal
- Mailer
- Newspaper
- Internet Search (Career Builder, Google, AOL, etc.)
- [www. Jobs.ca.gov](http://www.Jobs.ca.gov)

2. Check the box(es) that best describes the reason for selecting CCHCS as your place of employment.

- Competitive Salary
- Benefits
- Retirement
- Career Challenge
- Gain Experience in a Correctional Setting
- Flexible Shifts
- Opportunity
- All of the Above