

BAKER

KIND OF WORK

Institutional baking work.

NATURE AND PURPOSE

An employee in this class is responsible for mixing and baking breads, and pastries in an institution following a prepared menu. This employee may instruct and supervise untrained resident helpers, lower-level food service workers, and in some cases other less-experienced employees in the same class. Direction is received from either the chief cook or a dietitian.

EXAMPLES OF WORK (A position may not include all the work examples given, nor does the list include all that may be assigned.)

(Illustrative only: indicates kind of work performed in the class outlined above.)

Supervises and participates in the preparation of doughs and the baking of bread, rolls, biscuits, cakes, pastries and other desserts. Prepares filling for desserts and pastries.

Estimates bakery needs, and requisitions and maintains adequate supplies for operations.

Keeps the bakery clean and the equipment in good working order.

Performs adjustments in baking formulas.

Performs related work as required.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED (Those asterisked are also essential at entry and are to be used in development of selection criteria.)

Knowledge of:

*Working knowledge of methods and materials used in large-scale baking, including baking time, oven temperatures, shortenings, flavors, methods of mixing and the use and maintenance of modern bakery equipment.

*Working knowledge of the types and grades of ingredients.

*Working knowledge of health and safety regulations and precautionary measures required.

Ability to:

Ability to operate bakery equipment to plan and maintain the required production.

Ability to instruct and supervise others in baking operations.

*Ability to work under the conditions of high temperatures and poor ventilation.

Est.: 3/40
Rev.: 3/54

T.C.: 7/5/67
Former Title(s): Baker 1