

BAKER

DISTINGUISHING FEATURES OF THE CLASS:

This is skilled work involving the preparation of baked goods in a school cafeteria. Incumbents in this class prepare dough and bake bread, cakes, pastries, and other desserts. Work is performed under general supervision with the employee being responsible for baking products of proper quality and quantity. Supervision may be exercised over the work of Food Service Helpers.

TYPICAL WORK ACTIVITIES:

1. Bakes bread, rolls, cookies, pies and other baked goods;
2. Mixes and kneads dough, greases baking tins, and places dough in oven;
3. Regulates oven to maintain proper temperature for baking;
4. Removes baked products from oven and stores in cupboard, freezer or other suitable places;
5. Prepares puddings;
6. Requisitions baking supplies as necessary;
7. Cleans baking utensils and other kitchen equipment;
8. May test and adapt new recipes for baked goods;
9. May assist in serving food or act as cashier;
10. Does related work as required.

FULL PERFORMANCE KNOWLEDGE, SKILLS , ABILITIES AND PERSONAL CHARACTERISTICS:

Good knowledge of modern baking equipment and methods; good knowledge of health and safety regulations and precautionary measures in the baking trade; skill in baking bread, pastries and cakes; ability to operate standard bakery equipment such as ovens and dough mixers; ability to understand and follow oral and written directions and recipes; neatness; cleanliness; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS:

One year experience in the baking of standard products such as bread, cake and pastry in large quantities, or any equivalent combination of training and experience.

SV2404

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