

BAKER I

DESCRIPTION OF WORK

This is routine baking in an institutional kitchen.

Employees bake a variety of items in a small bakery; assist a higher-level baker in a large bakery with all baked goods; or perform the more routine type of baking in the largest bakeries. Work is reviewed by a higher-level baker or dietitian through inspection of the baked products and for maintenance of sanitary standards in the bakery.

EXAMPLES OF DUTIES PERFORMED

Bakes biscuits, rolls, muffins, cornbread, and similar items.

Greases pans for loaf bread, weighs bread dough, and places loaves in the oven.

Assists in the mixing, kneading, and molding of dough for loaf bread and rolls.

Lights oven and regulates temperature to secure even heat throughout the oven.

Assists a higher-level baker in making desserts including cakes, pies, turnovers, and other items.

Bakes meats and vegetables on instructions from cooks.

Washes and cleans utensils and equipment and carries baked goods to the kitchen or other parts of the institution.

Performs related duties as required.

RECRUITMENT STANDARDS

Knowledges, Skills, and Abilities

General knowledge of the equipment and tools used in a commercial or institutional bakery.

General knowledge of the various materials and ingredients used in baking bread and desserts.

General knowledge of the baking temperatures and times for a variety of baked items.

Ability to maintain high standards of personal cleanliness and to keep utensils in a clean and sanitary condition.

Ability to work for extended periods of time under conditions of high temperature.

Ability to perform simple mathematical computations.

Ability to follow specific written and oral instructions including menus or recipes.

Minimum Education and Experience

Education and/or experience in food preparation or service work that is directly related to the job and consistent with accepted practices of the trade equivalent to one year of experience in a commercial or institutional kitchen.