

## BAKER II

### DESCRIPTION OF WORK

This is skilled work in the mixing and baking of breads and desserts in an institutional kitchen. Work in this class normally includes responsibility for all 'bakery operations although it may be shared with another person working on a different or overlapping shift. Work normally includes the supervision of a full-time or part-time baker or kitchen helper. The work of an employee in this class is reviewed by a superior through sampling of the finished product and by inspection to determine that menu requirements are fulfilled and that the bakery is maintained in a clean and sanitary condition.

### EXAMPLES OF DUTIES PERFORMED

Bakes loaf bread, rolls, biscuits, muffins, pies, cakes, and other pastries.  
Determines necessary quantities of materials and submits requisitions for such items.  
Instructs and supervises subordinate bakers, or helpers in the proper mixing and preparing of various baked items.  
Regulates oven temperatures and rearranges items in the oven to take advantage of varying degrees of heat in the baking process.  
Mixes, kneads, and molds bread dough; rekneads or molds bread dough if it rises too quickly or moves bread dough to hasten its rising; cuts, weighs, and pans bread dough; and prepares pie crust and toppings for various dessert items.  
Consults with the supervisor regarding the substitution of various bread or pastry items and adapts new methods to vary the menu or relieve the monotony of various items.  
Consults with supervisor regarding the need for new equipment or changes in existing equipment.  
Washes or supervises the washing of equipment and utensils as well as the cleaning of the floors and walls of the bakery.  
Performs related duties as required.

### REQUIREMENT STANDARDS

#### Knowledges, Skills, and Abilities

Considerable knowledge of the materials and techniques used in the large scale, baking of breads and pastries.  
Considerable knowledge of the baking times and temperatures of a variety of baked goods.  
Considerable knowledge of the uses and adaptabilities of equipment commonly found in a large bakery.  
Skill in the mixing and kneading of bread and various bread items.  
Ability to estimate needed materials to prepare baked items for a large number of persons.  
Ability to instruct subordinate personnel in proper baking methods and practices.  
Ability to keep the bakery and baking equipment in a clean and sanitary condition

#### Minimum Education and Experience

Education and/or experience in baking that is directly related to the job and consistent with accepted practices of the trade equivalent to two years of experience baking in a commercial or institutional kitchen.

#### Special Requirement

Possession of or ability to secure a valid health certificate issued by the County Health Department if required by the employing agency.