

CLASS TITLE:

BAKER

Class Code: 02142200

Pay Grade: 12A

EO: H

CLASS DEFINITION:

GENERAL STATEMENT OF DUTIES: To be responsible for the preparation of breads, cakes, fillings, icings, pastry and other desserts in a small bakery; to be responsible for the operation of a small bakery; to assist a baker of higher rank in the preparation of breads, cakes, fillings, icings, pastry, ice cream and other desserts in a large bakery such as the Central Food Processing Plant in the Department of Social Welfare; and to do related work as required.

SUPERVISION RECEIVED: Receives assignments from a dietitian or other superior responsible for bakery activities; or receives general supervision of a baker of superior rank; work is reviewed upon completion for satisfactory quality of products.

SUPERVISION EXERCISED: To instruct subordinate bakery help.

ILLUSTRATIVE EXAMPLES OF WORK PERFORMED:

To be responsible for or to assist in the mixing, scaling, dividing, shaping, filling, baking, frying, glazing, icing and decorating of all types of bread, cake, pastry and other desserts.

To be responsible for the operation and sanitation of a small bakery.

To make, portion and package ice cream.

To package bakery products.

To clean or supervise the cleaning of machinery, benches, utensils, pots, and pans.

To do related work as required.

REQUIRED QUALIFICATIONS FOR APPOINTMENT:

KNOWLEDGES, SKILLS AND CAPACITIES: A thorough knowledge of the methods and materials used in large-scale baking operations including baking time, oven temperatures, shortenings, flavors, methods of mixing and use of modern bakery equipment; a thorough knowledge of the types and grades of baking ingredients; a working knowledge of the reactions of flour and dough to temperature and humidity and a working knowledge of fermentation as applied to the production of bread and rolls; a working knowledge of the steps to take to remedy or prevent bread molds and other similar conditions; the ability to follow formulas and modify them to meet changing conditions; skill in preparing a variety of standard breads, cakes and pastries on a volume scale; the ability to operate bakery equipment; the ability to instruct others assigned to assist; the ability to follow written, printed or oral instructions; and related capacities and abilities.

EDUCATION AND EXPERIENCE:

Education: Such as may have been gained through: completion of eight school grades; and

Experience: Such as may have been gained through: employment as a baker or pastry cook in a bakery, an institution or hotel.

Or, any combination of education and experience that shall be substantially equivalent to the above education and experience.

SPECIAL REQUIREMENT: At the time of appointment must be physically qualified to perform assigned duties as evidenced by a physician's certificate.

Class Revised: April 27, 1986

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