

**CLASS TITLE:**

**SENIOR BAKER**

**Class Code: 02142300**

**Pay Grade: 15A**

**EO: H**

**CLASS DEFINITION:**

**GENERAL STATEMENT OF DUTIES:** To be responsible for and to supervise the operation of a large institutional bakery or to work under a baker of higher rank in the operation of a very large pastry bakery such as located at the Central Food Processing Plant of the Department of Social Welfare; and to do related work as required.

**SUPERVISION RECEIVED:** Works under the general supervision of a superior; work is reviewed upon completion for quality of product.

**SUPERVISION EXERCISED:** Supervises and instructs bakery personnel of lower rank.

**ILLUSTRATIVE EXAMPLES OF WORK PERFORMED:**

To be responsible for and supervise the mixing, scaling, dividing, shaping, filling, baking, frying, glazing, icing and decorating of breads, cakes and pastry; or, the preparation of other desserts in a large institutional bakery or at the Central Food Processing Plant.

Instructs or assists subordinates in pastry, ice cream or other dessert manufacturing with the use of large automated equipment such as may be found at the Central Food Processing Plant.

To be responsible for the operation of a large automated manufacturing unit in the absence of a baker of higher rank.

To requisition needed material and supplies.

To be responsible for the sanitation of the area including daily care and upkeep of all bakery equipment

To keep records and make reports.

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 plan, lay out and supervise the work of others engaged in the production of a variety of baked goods, such as bread, rolls, biscuits, pastries and cakes and the manufacture of ice cream; the ability to follow formulas and modify them to meet changing conditions; the ability to operate bakery equipment; skill in preparing a variety of standard breads, cakes and pastries on a volume scale; 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 a hotel in which general baking is done on a large scale.

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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