

Definition: This is food service work in the performance of specialized baking tasks in an institutional food service operation.

An employee in this class performs a variety of specialized baking tasks involving the use of chemical leavening agents in the preparation of such items as cakes, pies, and cookies. Work includes mixing, proofing, and baking yeast products. Employees in an operation not having a higher level baker may function as the head baker and have the responsibility for requisitioning baking ingredients and supplies. The employee may function as a lead worker by assigning routine tasks to food service workers or patient or student help. Work is performed under the direction of a higher level baker or first level supervisor and is reviewed in progress and upon completion according to quality and quantity requirements.

Examples of Work: Employees may be required to perform related duties other than those stated in this section.

Food Preparation:

- Measures, weighs, mixes, and bakes chemically-leavened products such as cakes, pies, cookies, brownies, and cornbread; rolls dough for pies and cobblers; slices and drops cookies; and ices and glazes cakes and cookies.
- Measures, weighs, mixes, divides, proofs, retards, molds, and bakes yeast-leavened products such as bread, rolls, doughnuts, and pizza crusts.
- Mixes and molds gelatin desserts and salads; prepares custards, baked fruits, and puddings; and mixes and freezes ice cream.
- Mixes fruit and cream fillings; and fills cream puffs, doughnuts, éclairs, and turnovers.
- Operates baking equipment such as scales, mixers, dividers, proof boxes, slicers, wrappers, and ovens.

Sanitation:

- Washes and cleans baking utensils and equipment.
- Cleans floors, counters, and other work areas in the bake shop.

Lead Work:

- Functions as a lead worker by assigning, participating in, and reviewing routine tasks performed by food service workers or patient or student help.
- Instructs food service workers or patient or student help in routine baking tasks.
- Prepares requisitions for baking ingredients and supplies for the unit.
- Checks attendance for members of the unit.

Required Knowledge's, Skills, and Abilities: Knowledge of the modern methods, materials, practices, and procedures used in quantity baking.

Knowledge of baking safety standards necessary to prevent accidents.

Knowledge of the proper care and use of modern baking equipment.

Knowledge of the types and qualities of baking ingredients.

Knowledge of the proper methods used in storing baked goods.

Ability to operate modern baking equipment in preparing a variety of baked products.

Ability to assign and coordinate routine baking tasks.

Ability to instruct food service workers or patient or student help in performing routine baking tasks.

Ability to prepare and maintain simple attendance records and requisitions.

Ability to work effectively with other people.