

Class Concept

This is skilled work in the mixing and baking of breads and desserts in a facility. Work in this class includes the responsibility for all bakery operations. 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.

Recruitment Standards

Knowledge, Skills, and Abilities

- Basic knowledge of the equipment and tools used in a commercial or institutional bakery.
- Basic knowledge of the various materials and ingredients used in baking bread and desserts.
- Basic knowledge of the baking temperatures and times for a variety of baked items.
- Skill in the mixing and kneading of bread and various bread 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
- Ability to estimate needed materials to prepare baked items for a large number of persons.
- 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.