

9774

**BAKER**

**Nature of Work**

Under general supervision, at the full-performance level, bakes breads and pastries on a large scale for clients and staff of a state facility. Maintains records and submits reports as needed. Performs related work as required.

**Examples of Work**

Reads and/or creates recipes for breads, pastries and other baked goods.  
Mixes ingredients, prepares pans/utensil, times baking process.  
Slices breads; prepares baked goods for sale and/or consumption.  
Cleans baking area and equipment.  
May order consumables and equipment.  
Keeps track of materials used and reports to supervisor.

**Knowledge, Skills and Abilities**

Knowledge of methods, materials, and equipment used in large-scale baking.  
Knowledge of foods and their properties in combination.  
Skills in the techniques specific to baking.  
Ability to read and follow oral and written instructions.  
Ability to maintain clean and healthful baking environment.

**Minimum Qualifications**

EXPERIENCE One year of full-time or equivalent part-time paid experience as a baker.  
SUBSTITUTION Completion of a prescribed classroom or on-the-job course in baking may be substituted for the required experience.  
SPECIAL REQUIREMENT Applicant must furnish an approved food handler's certificate within seven days following appointment.

Established: 7/16/92  
Effective: 8/16/92