

## BAKER

NATURE OF WORK IN THIS CLASS:

Performs skilled baking work.

ILLUSTRATIVE EXAMPLES OF WORK: (These examples do not list all the duties which may be assigned; any one position may not include all the duties listed).

Mixes, prepares, and bakes loaves, rolls, muffins, biscuits, pudding, cakes, cookies, pies, cobblers, and other similar items.

Inventories, cleans, and stores baking supplies, utensils and related equipment.

Leads the workers assigned to help in baking work.

Maintains work records.

Performs related duties as required.

MINIMUM KNOWLEDGE, ABILITIES AND SKILLS:

Knowledge of the techniques, tools, materials, and equipment of the baking trade.

Knowledge of food sanitation procedures.

Ability to operate, adjust, and make minor repairs on bakery equipment such as ovens, mixers, molders, and bread slicers.

Ability to prepare special diets from recipes and daily work charts.

Ability to work long hours while standing in rooms of high temperatures.

Ability to apply safe and sanitary work practices on the job.

Ability to work effectively with the public and employees.

Ability to understand and follow oral and written instructions.

Ability to maintain work records.

MINIMUM EXPERIENCE AND TRAINING:

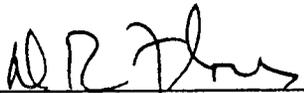
(a) One year of experience in large scale baking work; or

(b) Any equivalent combination of experience and training which provides the minimum knowledge, abilities and skills.

NECESSARY SPECIAL QUALIFICATION:

Possession of a valid health certificate from the Department of Public Health and Social Services.

ESTABLISHED: JULY, 1980

  
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DAVID R. FLORES, Executive Director  
Civil Service Commission