

Specification for Class of

BAKER 1

**Abolished Effective July 1, 2007**

Definition: Performs skilled baking work at institution.

Typical Work

Operates baking equipment and machines;

Weighs and mixes ingredients for bread; weighs and molds bread dough; bakes bread;

Weighs ingredients and mixes cake, pie, and pastry doughs; rolls pie shells and prepares fruits, fillings, and icings; prepares desserts;

May supervise and instruct inmates, patients, or students in baking operations and cleaning area and equipment;

Maintains standards of safety and sanitation;

Performs other work as required.

Knowledge and Abilities

Knowledge of: standard practices, methods, ingredients, and equipment used in large-scale preparation of bakery products and desserts; chemistry of baking and fermentation; methods of storing baked goods; safety precautions; sanitation standards; record keeping and report preparation.

Ability to: bake bread, rolls, and pastries; follow formulas and recipes; follow written and oral instructions; supervise and instruct inmates, patients, or students.

Minimum Qualifications

One year of experience as a baker.

OR

Two years of experience as a Food Service Aide with training in baking.

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Completion of a course in baking in the military services or a vocational school may be substituted for experience.

Revised March 13, 1972

Revises minimum qualifications

Revised September, 1982

General revision