

Specification for Class of

BAKER 2

**Abolished Effective July 1, 2007**

Definition: Supervises or leads Bakers 1 or teaches inmates of correctional institutions and performs skilled baking work at an institution.

Typical Work

Supervises and instructs bakers or patients, students, or inmates in baking operations and cleaning area and equipment;

Adjusts recipes to conform with resident population changes, needs and unit costs; supervises distribution and storage of baked goods;

Maintains standards of safety and sanitation;

Inventories and requisitions baking supplies;

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;

Maintains records; makes reports;

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: supervise bakers and instruct patients, students and inmates; plan inventory requirements; bake bread, rolls and

pastries; adapt and follow formulas and recipes; follow written and oral instructions.

Minimum Qualifications

Two years of experience as a baker.

Two years of experience as a Food Service Aide with training in baking or completion of a course in baking in the military services or a vocational school may be substituted for one year of experience.

Revised March 13, 1972

Revises minimum qualifications

Revised December 10, 1982

Revises definition and general revision

Revised May 28, 1986

Revises definition