I. DEFINITIONS

BAKER 1

Under general supervision, these positions perform objective level baking as an assistant to the Baker 2 who is responsible for the total baking operation, and perform related work as required. Positions may lead assistants in bakery production.

BAKER 2

Under general supervision, these positions are responsible for a total bakery operation, or responsible on a shift in a bakery operations requiring more than one shift of baking. These positions may either functions as a specialist in dessert and pastry baking, or function as a generalist to bake a variety of yeast breads and other dough-based items, including muffins, cakes, pastries, doughnuts, bars, cookies, and pies. Positions are responsible for monitoring compliance with sanitation and food safety standards in the bakery. Positions may lead a Baker 1 or other assistants in bakery production.

II. QUALIFICATIONS

The qualifications required for these positions will be determined at the time of recruitment.

III. RELATED TITLES

Cook of Food Production Assistant
Food Service Assistant Series