

**BAKER 1, 2**  
**TITLE SERIES DEFINITIONS**

**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 function 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