

## BAKER I\*

### **Function of Job:**

Under direct supervision, to perform unskilled and semi-skilled duties in the production of baked goods.

### **Characteristic Duties and Responsibilities:**

1. Assist in the weighing panning, shaping, filling, and baking of breads, cakes, doughnuts, pastries and other baked goods.
2. Assist with the greasing and preparing of pans to receive dough and batter.
3. Clean bakery work areas, baking equipment, utensils and machinery.
4. Slice and wrap bread.
5. Assist in the loading and unloading of ovens.
6. Assemble bakery products for distribution.
7. Use various pieces of bakery equipment, including CD100 automated doughnut maker.
8. perform related duties as assigned.

### **Minimum Acceptable Qualifications:**

1. High School Graduation or the equivalent.
2. Sufficient physical dexterity to perform duties and responsibilities of the job.

### **Additional Desirable Qualifications:**

1. Experience in some phase of food production.

11/25/96  
System Approval

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Effective Date

**This document is a generic classification specification of the University System of New Hampshire. Its purpose is to describe the representative responsibilities and general level of complexity, and it is not a substitute for the specific job description of the individual position.**

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