

## BAKER II\*

### **Function of Job:**

Under direct supervision, to perform skilled duties in the production of baked goods.

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

1. Assemble, weigh and measure ingredients for breads, cakes, pastries, and other baked goods using standardized formulas and procedures.
2. Assist in mixing, scaling, and shaping doughs, and in mixing and scaling batters.
3. Proof and baked bread and rolls.
4. Assist in making and baking pies, cakes, cookies, and puddings.
5. Prepare pans to receive dough and batter.
6. Clean bakery work areas and equipment as needed, and assist with special cleaning projects.
7. Operate baking machines and equipment such as scales, dough mixers, molders, proof boxes, bread slicers, and ovens.
8. Assist in the supervision of subordinates as requested.
9. Perform related duties as assigned.

### **Minimum Acceptable Qualifications:**

1. High school graduation or equivalent.
2. Sufficient physical dexterity to perform duties and responsibilities of this job.
3. One to two years of experience as a Baker I in institution served, or two years in comparable work experience in a bakery.

3/5/79

System Approval

3/5/79

Effective Date

\* Revised – original approved 2/13/75.

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.