

BAKER III*

Function of Job:

Under general supervision of designated supervisor, to be responsible for the production of baked goods in an unspecialized bake shop or in a specialized unit of multi-unit bakery; to supervise subordinates; and to participate in the production of baked goods.

Characteristic Duties and Responsibilities:

1. Supervise baking, frying and other cooking processes of all bakery products.
2. Be responsible for weighing, measuring, and mixing of ingredients to conform to standardized formulas and procedures.
3. Mix and scale dough and batters.
4. Assure that equipment is used and cared for properly.
5. Prepare pies, cakes, cookies, and puddings.
6. Supervise and assist in the cleaning of bakery work areas, equipment and machinery.
7. Be responsible for assuming supervisory responsibilities of Bakery Supervisor in his/her absence from bakery work areas.
8. Perform other related duties as assigned.

Minimum Acceptable Qualifications:

1. High school graduation or equivalent and completion of at least two years experience as a Baker II in institution served or comparable work experience in another bakery.
2. Supervisory ability.
3. Ability to get along with other employees.
4. Sufficient strength and physical dexterity to perform duties and responsibilities of this job, including heavy work.
5. Must be able to wear and use appropriate personal protective equipment, as necessary.

Additional Desirable Qualifications:

1. Additional experience as Baker II.

4/29/93
System Approval

4/29/93
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.

* Revised - Original approved 2/13/75 and revised 3/13/78.