FACILITIES SUBSECTOR COLLECTIVE AGREEMENT
BENCHMARK

Job Family: Food Services  Class Series: Bakers
Grid: 19  Class Title: Baker I

I. Level Definition

Under the close supervision of a Senior Baker, positions at this level bake from basic ingredients a variety of food items such as bread, pastries, cakes and cookies.

II. Typical Duties

1. Calculates ingredient quantities according to established quotas; plans preparation and baking schedule.

2. Follows established recipes, prepares baked food items from basic ingredients by methods such as assembling, measuring, and mixing ingredients, breading, rolling and cutting; bakes food items such as pastries, bread, cakes and cookies; tests baked items for palatability and temperature and adjusts accordingly.

3. Controls portioning of baked food items to ensure recipe yield meets assigned quantity quotas.

4. Maintains food rotations in storage in order to minimize spoilage and waste.

5. Orders and receives food supplies as required, resolves discrepancies with suppliers.

6. Assigns work tasks to designated Food Service Workers.

7. Performs other related duties as assigned.

III. Qualifications

1. Education, Training and Experience

Graduation from a recognized program in baking plus one year's recent, related experience or an equivalent combination of education, training and experience.

2. Skills and Abilities

(i) Ability to communicate effectively both verbally and in writing.

(ii) Ability to deal with others effectively.

(iii) Physical ability to carry out the duties of the position.

(iv) Ability to organize work.

(v) Ability to operate related equipment.