

**CHICO UNIFIED SCHOOL DISTRICT
BAKER ASSISTANT**

DEFINITION

Under general supervision, to perform a variety of duties involved in the high-volume preparation and baking of bread, pastries, cinnamon rolls, and other baked goods following State-approved recipes; maintain clean and sanitary kitchen facility and equipment; plan use of commodities into bakery production.

SUPERVISION EXERCISED - Exercises no supervision.

EXAMPLES OF IMPORTANT AND ESSENTIAL DUTIES

- Follow written and oral instructions to support the preparation of breads, pastries, cakes, pies, cookies, cinnamon rolls, and other dessert and bakery products.
- Make recommendations and provide input on ordering and production needs.
- Develop, test, and adjust recipes.
- Maintain proper storage and rotation of supplies and baked goods.
- Maintain baking and food service areas, facilities, and equipment in a clean and sanitary condition.
- May provide guidance and train less experienced bakery staff.
- Perform related duties and responsibilities as assigned.

JOB RELATED AND ESSENTIAL QUALIFICATIONS

Knowledge of:

- Safe work and food handling practices in a commercial or institutional bakery environment;
- Procedures, methods, and techniques used in commercial preparation and scratch cooking and baking of breads, snacks, and desserts in large quantities;
- Principles of sanitation and personal hygiene, including proper cleaning and sanitizing methods;
- Use, care, and operational characteristics of commercial bakery utensils, appliances, and equipment;
- Basic mathematical principles.

Skill to:

- Correct and adjust recipes to achieve desired outcome;
- Operate, clean, and maintain commercial bakery equipment;
- Perform mathematical computations quickly and accurately;
- Communicate effectively and professionally both verbally and electronically.

Ability to:

- Follow and maintain bakery production sheets;
- Plan and prioritize work to meet needs and timelines;
- Maintain consistency and quality of bakery products;
- Communicate clearly and concisely, both orally and in writing;
- Effectively manage work time;
- Complete required Local, State, and Federal training/certification programs.

EXPERIENCE, EDUCATION, AND TRAINING GUIDELINES:

Any combination equivalent to experience and training that would provide the required knowledge, skills, and abilities would be qualifying. A typical way to obtain the knowledge, skills and abilities would be:

Experience:

- Two (2) years of high-volume baking from scratch experience in a commercial or institutional kitchen.

Training:

- Formal or informal education or training which ensures the ability to read and write at a level necessary for successful job performance.
- Supplemental training or course work in food preparation, child nutrition, or a related field is preferred.

SPECIAL REQUIREMENTS:

- Must pass the competency exam in the classification as designated by the Classified Human Resources Department.

PHYSICAL DEMANDS

Essential duties require the following physical skills and work environment:

- Ability to stand for long periods of time, walk, kneel, crouch, stoop, squat, twist, climb and lift 50 lbs.; exposure to cold, heat, noise, chemicals and mechanical hazards.

PC: March 1996, December 2003, February 2018, April 2022, February 2024