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 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:
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