
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.