

## **JOB DESCRIPTION**

<b>Job Title:</b>  <b>Baker</b>	<b>Date:</b>  <b>December 2010</b>
<b>Reports To:</b>  <b>Production Supervisor</b>	<b>FLSA Status</b>  <b>Non-Exempt</b>

### **SUMMARY/PURPOSE**

The purpose of this position is to bake all bread products according to specifications.

### **ESSENTIAL JOB FUNCTIONS**

1. Follows department standards to bake products to their appropriate finished state, using the right oven temperature and baking time.
2. Makes sure that job tickets remain with product, both on baking racks and during transfer to cooling racks.
3. Oversees the proofing time of bread products and ensures that the product is being baked at the appropriate time in the proofing process.
4. Removes bread from pans in a timely manner, and returns pans and carts to appropriate areas.
5. Communicates with Production Supervisor or R&D Baker if there are problems with a dough, oven or other issues affecting the quality of the bread product.
6. Follows all safety guidelines.

### **ADDITIONAL JOB FUNCTIONS**

1. Cleans up any spills immediately.
2. Performs other job related duties as required.
3. Maintains Good Housekeeping Standards by performing daily, weekly, and monthly cleaning tasks.

### **REQUIRED SKILLS AND EXPERIENCE**

- Must be able to stand and exert well-paced mobility for up to four (4) hours.
- Must be able to bend, stoop and move up to 50 pounds frequently.
- Must possess finger and hand dexterity for working on machines with hand tools.
- Must demonstrate cooperative behaviors such as effective communications with others and showing respect for others at all times.
- Demonstrated ability to be punctual.
- Demonstrated reliability in attendance and consistency in performing job duties.
- Must demonstrate ability to follow standard procedures, with excellent attention to detail.



