



Employee Name:

Position:

Reports To:

Work Area(s)/
Location(s):

Position
Overview/Purpose:

Physical Demands:

Uniform
Requirements:

Job Requirements:

Education

Experience

Knowledge, Skills &
Abilities

Job Responsibilities/
Accountabilities:

Employee Job Description

Date:04/24/12

Ramona Lafountain

Baker II

Plant Supervisors & Managers

Production Facility, Scaling Room and Fridge/Freezer

Assisting in all of the necessary steps of bread production with limited supervision

Lifting up to 50 lbs, exposed to extreme cold and heat, bending, pulling, crouching, stooping, kneeling, squeezing, grasping

White uniform (2pc) issued by employer, black non-slip dress code compliant shoes

Completion of Culinary School and 1 year bakery experience

OR

Worked in a bakery for minimum of 2 years

Good verbal communication skills in English
Basic dough mixing knowledge
Ability to multitask, prioritize and work in a fast paced environment
Ability to weigh, measure and scale (Familiar with the metric system)
Able to follow instructions and requires minimal supervision
Able to train personnel

(Minimal supervision of this employee is expected)
Mixing dough
Scaling and mixing recipes
Prepping work area and ensuring everything is in place "mis en place"
Sheeting dough
Complying with GMPs, HACCP and other Food Safety, quality and security guidelines
Labeling and organizing products properly and has a good understanding of all of the products
Understand the "12 Steps of Bread Making"
Organizing daily bread production
Recognizing abnormalities/changes and reports them to Baker I and Production Manager
Keeping Production Assistants on task
Strictly adhere to all Pastry Smart LLC specifications
And other tasks as assigned.



