

Job Description

Position: Baker

Overview:

A baker is responsible for producing, baking, merchandising, weighing, wrapping, pricing and selling all products in the bakery. They unload product from trucks, stage stock in the back room and in the cooler and freezer, mix raw materials, develop recipes and maintain product consistency. They operate stock dollies, mixing machines, bread slicers, ovens, scales, fryers, proofers, mechanical price marking devices and use knives and case cutters. They lift and stack up to 50 # and reach and stock product on shelves and racks up to 6 feet high. In addition, they prepare bakery items such as breads, cakes pastries, donuts and rolls. They prepare, bake, finish, fill, merchandise, and package and sell product, use knives and develop and follow recipes. They help customers with order selection, perform suggestive selling, check in vendors, log spoilage and item sales and maintain product freshness. They also work in the cooler and freezer and perform sweeping, mopping case cleaning and general cleaning functions.

Job Requirements:

1. Prepare, produce and merchandise product to meet sales needs.
2. Control consistency and quality of product and maintain sanitation and production standards.
3. Operate bread slicers, proofer, scales fryers, mixers and ovens.
4. Pull or push wheeled vehicles weighing up to 500 pounds.
5. Train and supervise employees.
6. Provide verbal & physical assistance to customers and employees.
7. Produce, weigh, package, wrap, price and sell product.
8. Operate intercoms, phones, money orders, adding machines and lottery machines.
9. Operate a Hydraulic baler.
10. Develop recipes.
11. Perform sweeping and general cleaning duties around their work area.
12. Give direction to customers.
13. Perform freshness checks and re-condition product.
14. Prepare stock and merchandise products.
15. Date and rotate products.
16. Bag and remove trash.