

NO RTEC JOB SPECIFIC SKILLS COMPETENCY

20. Can demonstrate ability to perform a variety of duties, often changing from one task to another without loss of efficiency or composure. (R, IN, I, S, T)

BAKER (Bakery Products)

DOT: 526.381-010 / O'NET: 89805 SVP 7

Job Description: Prepares breads, pastries, and other baked goods that are sold in retail establishments to local customers.

Physical Demands - Active, w/heavy lifting, carrying, or moving (up to 100 lbs.); **General Education Development** - R3 M2 L2;

Aptitudes - Average Learning Ability, Verbal, Numerical, Form Perception, Motor Coordination, Finger Dexterity, Manual Dexterity, and Color Discrimination.

CORE SKILL COMPETENCIES/INDICATORS:

1. Can demonstrate ability to identify and appropriately operate all kitchen equipment and machinery used for baking purposes. (R, S, T)
2. Can demonstrate ability to check production schedules and correctly determine variety and quantity of goods to bake. (R, IN, S)
3. Can demonstrate ability to appropriately weigh, measure, and combine flour, sugar, shortening and other ingredients to prepare batters, doughs, fillings, and icings. (R, IN, S)
4. Can demonstrate ability to appropriately fill mixing/blending machine bowls or steam kettle to mix or cook ingredients according to specifications. (R, IN, S, T)
5. Can demonstrate ability to correctly control the timing and mixing speed of mixing machines to insure uniform consistency and blending of ingredients. (R, IN, S, T)
6. Can demonstrate proper techniques used to knead, roll, twist, turn, cut, shape and mold prepared dough into specified products. (R, S, T)
7. Can demonstrate proper techniques used to grease, line, or dust pans or boards preparatory to baking. (R, S, T)
8. Can demonstrate proper techniques used to adjust drafts and thermostatic controls to regulate oven temperature for baking. (R, IN, T)
9. Can demonstrate proper techniques used to place prepared batter or dough in baking pans, molds or on cooking sheets. (R, S, T)
10. Can demonstrate proper techniques used to prepare and apply glazing, icing or other toppings on baked goods. (R, S, T)
11. Can demonstrate proper techniques used to prepare and cook ingredients for pie fillings, puddings, custards, and other desserts. (R, S, T)
12. Can demonstrate ability to modify baking formulas, as needed. (IN, S)
13. Can demonstrate ability to develop recipes or procedures to make different types of cookies, doughnuts, pies, pretzels, and pastries. (R, IN, S, T)
14. Can demonstrate ability to decorate baked products, including wedding cakes, birthday cakes and other fancy pastries. (R, S, T)
15. Can demonstrate proper procedure for loading and unloading bins, hoppers, and racks. (R, S, T)
16. Can safely move and distribute bakery supplies and products in and around production area of bakery using appropriate equipment. (R, S, T)
17. Can demonstrate knowledge of industry-specific safety/sanitary standards and emergency procedures. (R, IN, S)
18. Can demonstrate ability to appropriately maintain and clean kitchen work areas, instruments, or equipment. (S, T)
19. Can demonstrate proper procedure for restocking items, as requested. (IN, S)
20. Can demonstrate ability to perform a variety of duties, often changing from one task to another without loss of efficiency or composure. (R, IN, I, S, T)