

Baking Station

Summary

The Baking Station is responsible for mixing and baking ingredients to produce breads, pastries and other baked goods.

Essential Functions

- Able to speak English
- Check production schedule to determine variety and quantity of goods to bake
- Measure and mix ingredients to form dough or batter, following recipe
- Roll, cut and shape dough to form rolls, pie crusts, tarts, cookies and related products
- Cut, peel and prepare fruit for pie fillings
- Place dough in pans, molds or on sheets and bake in oven
- Observe products while cooking and adjust controls
- Mix icings and other toppings and decorate cakes, pastries and other baked goods
- Use a variety of kitchen tools, including electric mixers, pans, rolling pins and cutting tools

Knowledge, Skills and Abilities

- Must have knowledge of commercial kitchens
- Must be able to lift 50 lbs.
- Must be able to bend, stretch, turn and twist
- Must be able to stand for long periods of time
- Must be able to work weekends, evenings and irregular times and schedules
- Must be able to work with ovens and hot utensils
- Must be able to use and follow production plans and recipes
- Monitor baking process and oven controls

Minimum Qualifications

- HS Diploma or GED equivalent
- Must be able to follow directions

Success Factors

- Punctuality
- Maintaining a positive attitude
- Always ready to work
- Able to interact with others in a professional, appropriate manner
- Cheerful attitude toward guests and other employees
- Strong work ethic