

Baker

Job Description

Position Information

Position Title	Baker
Position Number	DISESUPP30*3068
Department	Dining Services
Reports to (Title)	Executive Chef

Seated Employee

Employee First Name

Employee Last Name

Job Summary

In three to five sentences, please briefly describe the job's primary purpose to the department.

Job Summary

Preparation of breakfast pastries, bars, cookies, pies, desserts, and breads for dining services using standardized recipes. Assist with on-the-job training of students within assigned area. Knowledgeable to maintain Federal, State and College Safety and Sanitation standards to include good personal hygiene.

Position Summary Information

Select the level of education needed to successfully accomplish the essential duties of this job. Associate's degree or equivalent from two-year college or technical school

If a specific degree, certification, license, or registration is necessary, please list. Associates degree preferred or combination of equivalent training and experience.

Select the level of experience needed to successfully start the position and accomplish the essential duties of this job. One year or more

Preferred Qualifications Serve Safe Food Certification & a Valid Drivers License

FLSA Category Non-Exempt

Staff/Faculty Staff

Employment Status

Employment Category

Essential Staff (emergency situations)? Yes

On-Call?**Essential Responsibilities**

List the job's most important responsibilities. There are probably no more than six of these. Also indicate the approximate percent of time spent on each job function. (Note: Do not record how the job responsibilities are carried out.)

Essential Responsibility percentage of time needs to equal 100%

Responsibility

Prepare breakfast pastries, bars, cookies, pies, desserts and breads for the dining services (meal plan operations, cash operations, and catering), using standardized recipes, to include: • Total scratch made items • Mixing & Baking items • Thaw, frost & serve items • Proof (rise) & bake items • Bake & serve items • Deep fry, ice and serve items

Percentage Of Time

90

Responsibility

Maintenance of Federal, State and College Safety and Sanitation Standards in work areas, including practice of good personal hygiene.

Percentage Of Time

10

General Responsibilities**General Responsibilities**

- (1) Maintain regular attendance in accordance with department policy.
- (2) Comply with all safety policies, practices and procedures. Report all unsafe activities to supervisor and/or Human Resources.
- (3) Understand and comply with the policies of the College Staff Handbook.
- (4) Demonstrate commitment to customer service. Establish effective relationships with internal and external customers and respond to their needs.
- (5) Perform duties as a team member in a manner supportive of department and College procedures, policies and goals.
- (6) Protect confidentiality of College information.
- (7) Provide leadership to others through example and sharing of knowledge/skill.
- (8) Communicate with others in a courteous and helpful manner.
- (9) May be asked to fill positions considered essential during weather emergencies or other events requiring special staffing.
- (10) Perform other duties as assigned.

Supervisory Responsibilities

Does this job have supervisory responsibilities?

Yes

If yes, then check all that are supervised by this position.

Supervise Student Staff

Yes

If you supervise student staff, enter approximately how many and the total hours? (e.g., 2 students/XX hours)

2

Supervise Non-Exempt Staff

No

If you supervise non-exempt staff please enter the number.

Supervise Exempt Staff No

If you supervise exempt staff please enter the number.

Select the level of supervision that this position provides. Supervise work through the planning and scheduling of work, and the review and approval of tasks.

Supervision Received

Select the level of supervision that this position receives from their supervisor. General supervision: routine duties are performed with minimal supervision; standard practices or procedures allow me to proceed alone at routine work; occasional check of work while in progress; work is reviewed upon completion.

Computer Operations

Please check one of the following Basic personal computer skills including electronic mail, word processing, etc.

Travel

Please check one of the following No travel required.

Essential Function Analysis

Accurate identification of essential and marginal functions and the time required is important for making a variety of personnel decisions, including recruitment, hiring, performance evaluation, discipline, training and accommodation. The analysis explains the components of the job by identifying who, what, why, how much, and when.

Essential functions are those functions that individual must be able to perform either unaided or with the assistance of a reasonable accommodation. A job function may be considered essential if it meets one of the following criteria:

- the position exists for performance of the function;
- a limited number of employees can perform the function, and it, therefore cannot be reassigned;
- the function is specialized and requires certain expertise to perform it.

Many jobs will also have marginal functions. Marginal functions are those that may be performed by the position but are not tasks critical to job success, can be completed in a number of ways by a variety of people, and are not the primary functions for which the position exists.

Mental/Cognitive Requirements

How much on-the-job time is spent in the following mental/cognitive activities? Show the amount of time by checking the appropriate boxes below.

Analyzing information or data Over 2/3

- Essential or Marginal? Essential

Effective communication skills 1/3 to 2/3

- Essential or Marginal? Essential

Composing & comprehending communication materials Over 2/3

- Essential or Marginal? Essential

Establishing effective interpersonal relationships Over 2/3

- Essential or Marginal?	Essential
Adjusting to changes (work load, environment, department structure, etc.)	1/3 to 2/3
- Essential or Marginal?	Essential
Using logic to define problems, collect information, establish facts, draw valid conclusions, etc	1/3 to 2/3
- Essential or Marginal?	Essential
Making decisions of moderate to substantial consequence	Under 1/3
- Essential or Marginal?	Marginal
Performing mathematical calculations	Over 2/3
- Essential or Marginal?	Essential
Editing reports or technical materials	Under 1/3
- Essential or Marginal?	Marginal
Planning and organizing (work load, schedules, events, etc.)	Over 2/3
- Essential or Marginal?	Essential
Handle stressful, emotional and/or frustrating situations	1/3 to 2/3
- Essential or Marginal?	Essential
Working with numerous distractions	1/3 to 2/3
- Essential or Marginal?	Essential
Working under a time pressure and within timelines/deadlines	Over 2/3
- Essential or Marginal?	Essential
Coordinating work with others	Over 2/3
- Essential or Marginal?	Essential
Handling multiple assignments and priorities	1/3 to 2/3
- Essential or Marginal?	Essential
Completing work in an accurate manner	Over 2/3
- Essential or Marginal?	Essential
Concentrating - maintaining attention to details and task	Over 2/3
- Essential or Marginal?	Essential
Memory functions (remembering names, details and procedures)	Over 2/3
- Essential or Marginal?	Essential

Physical Requirements

How much on-the-job time is spent in the following physical activities? Show the amount of time by checking the appropriate boxes below.

Remaining in a stationary position	Over 2/3
Traverse/move locations	1/3 to 2/3
Ascend or descend between floors	Over 2/3
Reach with hands and arms	1/3 to 2/3
Ascend or descend ladder	Under 1/3
Position self to access small or restricted spaces	Under 1/3
Communicate or exchange information	Over 2/3
Detect specific flavors or odors	Over 2/3

Does this job require that weight be moved or force be exerted? If so, how much and how often? Check the appropriate boxes below.

Weight lifted or force exerted: up to 10 pounds (with or without assisted device)	1/3 to 2/3
Weight lifted or force exerted: up to 25 pounds (with or without assisted device)	1/3 to 2/3
Weight lifted or force exerted: up to 50 pounds (with or without assisted device)	Under 1/3
Weight lifted or force exerted: up to 100 pounds (with or without assisted device)	None
Weight lifted or force exerted: more than 100 pounds (with or without assisted device)	None

Please check one of the following Moderate physical activity performing somewhat strenuous daily activities.

Does this job have any essential vision requirements? Check all that apply. Close vision (clear vision at 20 inches or less), Color vision (ability to identify and distinguish colors)

Work Environment

How much exposure to the following environmental conditions does this job require? Show the amount of time by checking the appropriate boxes below.

Wet or humid conditions (non-weather)	None
Extreme cold (non-weather)	Under 1/3
Extreme heat (non-weather)	1/3 to 2/3
Outdoor weather conditions	None

Work near moving mechanical parts	1/3 to 2/3
Work in high, precarious places	None
Air Contamination (i.e., dust, fume, smoke, toxic conditions, disagreeable odors)	Under 1/3
Toxic or caustic chemicals	Under 1/3
Work with explosives	None
Risk of electrical shock	Under 1/3
Vibration (i.e. operating jackhammer, impact wrench)	None
Risk of radiation	None
Confined Spaces	Under 1/3
Please check one or more of the following locations where this job would work	Well-lighted, heated and/or air-conditioned indoor setting with adequate ventilation.
How much noise is typical for the work environment of this job? Check the appropriate level below.	Moderate noise (examples: business office with computers and printers, light traffic)

Additional Information

Include any other physical, mental or environmental information that will aid in the preparation of an accurate description of this job.

Position Documents

No documents have been attached.