

## **SUPPORT STAFF POSITIONS (FOOD SERVICE PERSONNEL/BAKER I)**

### QUALIFICATIONS

1. Can read and understand recipes and menus.
2. Has had experience in the bakers field.
3. Can prepare proper amounts of food for estimated meals with various portion sizes.
4. Can correctly assemble, operate, disassemble, and clean all food service equipment needed to perform duties.
5. Be in good health and physically able to perform duties.
6. Successfully completes bakers certification school or a similar bakers school within two years of employment in this position.

### RESPONSIBILITIES

1. Implements and understands portion control.
2. Accurately counts and figures proper servings and total amount of food to prepare and amounts to send out.
3. Accurately measures and weighs ingredients for breads and desserts.
4. Washes baking equipment and utensils.
5. Keeps work area and equipment clean.
6. Has knowledge of equipment operation and maintenance.
7. Follows state and local health regulations.
8. Records all food used, listing purchased food and commodities separately.
9. Prepares appetizing and tasty food.
10. Has knowledge of current food trends.
11. Communicates with manager, faculty, staff, and students.
12. Follows the policy handbook as published by the school district.
13. Assumes other duties that may be assigned.
14. Understands and follows proper handling and storage of food.

\* Baker I is directly supervised by manager and supervises Baker II.