

Bakers and Fryers

PRIMARY OBJECTIVE:

To produce bakery product, and to properly do so by using ingredients properly to maximize gross profit, as well as using time properly to help meet labor goals.

NATURE AND SCOPE:

The emphasis in the position is on ensuring consistent product quality and meeting daily production needs. Learning challenge is developing baking proficiency with all products. This position requires ongoing judgment/decision making, math, Bakery equipment operation, exposure to heat, and standing. Position functions and work hours may vary according to business needs. Assignments and work directions are provided by the Bakery Manger, Bakery Operations Manger or person in charge.

ESSENTIAL POSITION FUNCTIONS:

1. Mixes dough
 - A. Plans production and adjusts to meet plan target
 - B. Ensures proper ingredients and consistencies (scales/measures)
 - C. Cuts off manageable sections for production
2. Completes benchwork
 - A. Separates dough into units to go through divider
 - B. Divides dough into appropriate units ensuring proper weights are achieved
 - C. Feeds and removes dough from depositor
 - D. Prepares dough for proofing and baking
3. Ensures proper proofing
 - A. Determines when items are fully proofed
 - B. Ensures oven space for proofed items
4. Competes oven work
 - A. Ensures proper oven space
 - B. Monitors proper baking time and temperature for product
 - C. Hand load oven or lads rack into oven
5. Completes next day preparations
 - A. Pulls frozen product to be done early next morning
 - B. Cuts donuts for next day
 - C. Mixes donuts for next day proofing/frying
 - D. Mixes and molds the dough needed for next day early morning bakeoff
6. Performs fryer duties
 - A. Prepares batter
 - B. Fries batter
 - C. Finishes fried product
7. Assists in all other bakery areas
 - A. Stocks and wraps
 - B. Assists customers with questions and requests
 - C. Decorates cakes
 - D. Maintains clean and safe work areas

E. Assists in training associates

8. Follows all store and department policies and procedures

ADDITIONAL POSITION FUNCTIONS:

9. Ensures that proper inventory levels exist

A. Communicates supply levels

B. Checks invoices on product received

10. Assists in monitoring work flow and conditions

FUNCTIONAL REQUIREMENTS:

Physical – lifting/carrying 10 to 50 lbs., pushing/pulling 100 to 550 lbs., equipment operation (sheeter, molder, divider, rounder, cookie cutting machine, racks, shrink wrapper, telephone, decorating tube, bread slicer, labeler, cleaning utensils, glazer, calculator, air brush, spatula, chemical resistant gloves, splash goggles), stooping/bending, turning, reaching, walking on uneven ground, standing, kneeling, climbing ladders

Mental – judgment/decision making, memorization, social skills/verbal interaction, memorization, reading, writing, math

Environmental – works close to a heated surface, pulls products out of freezer