

Work Processes Schedule

BAKER (BAKE PRODUCTS)

RAPIDS: 0028N

O*NET/SOC: 51-3011.00

REVISION DATE: 03/2015

Mix and bake ingredients according to recipes to produce breads, pastries, and other baked goods. Goods are usually produced in large quantities for consumption in high volume dining areas. Generally, high volume production equipment is used. Applicable Job Qualification Requirements will be used as a guide in performing tasks and demonstrating knowledge in the following areas. Actual work time must be recorded in the Work Experience Log.

Applicable Ratings/MOS

USMC MOS 3372, 3381

USCG FS

USN CS

Related Instruction

CS - Must have Course(s): Galley Watch Captain or Advanced Culinary Techniques and Management (CIN: A-800-0030) NEC-3527

Additional Requirement

CS - Must have Course(s): Galley Watch Captain or Advanced Culinary Techniques and Management (CIN: A-800-0030) NEC-3527

Total Hours: **6000**

Skill	Description	Hours
A	GENERAL ADMINISTRATION Operate office equipment. Maintain publications and directives. Use publications and directives. Maintain files and records.	500
B	SAFETY Conform to prescribed safety factors to include use of proper methods of handling baked goods in ovens.	400
C	LOGISTICS Order supplies and equipment. Maintain stock records.	300
D	MECHANICAL MAINTENANCE Perform operator maintenance on equipment.	200
E	SANITATION Comply with principles of personal hygiene. Dispose of waste products properly. Maintain food service spaces and associated equipment in a clean and sanitary condition. Inspect baked products for spoilage.	600
	BAKERY OPERATIONS	

F

Operate ovens, bakery equipment, and other equipment required in bakery operations. Mix ingredients according to specifications. Follow guidelines for production control. Compute recipe adjustments based on number of food portions to be prepared using standard recipe cards. Bench and handwork: Bread, cakes, doughnuts, eclairs, cookies, cup cakes, and miscellaneous pastry. Finish work: Racking, filling, icing, decorating, and making of icings and frostings.

4000