

BAKER**RAPIDS: 0028D**

O*NET/SOC: 51-3011.00

REVISION DATE: 09/2019

TRADE DESCRIPTION: Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, and other baked goods.

TASK PERFORMANCE: Demonstrate knowledge and skills for qualifying as Journeyman. Applicable Job Qualification Requirements will be used as a guide in performing tasks and demonstrating knowledge in the following skill areas. Actual work must be recorded in the Work Experience Log; each skill area must be completed.

Applicable Ratings/MOS/NEC**USMC MOS:** 3372, 3381**USCG:** FS**USN:** CS, S13A**USA:** MOS None**Related Instruction:**

Trade related On-The-Job-Training (OJT) or Any trade related schools/courses totaling 216 or more hours.

Additional Requirement:

CS - Must have Course(s): Galley Watch Captain or Advanced Culinary Techniques and Management (CIN: A-800-0030) NEC- 3527 or S13A

Total Hours: **3000**

Skill	Description	Hours
A	GENERAL ADMINISTRATION	250

	<ul style="list-style-type: none"> -- Direct or coordinate bakery deliveries. -- Prepare or Maintain inventory or production records. -- Develop new recipes for baked goods. -- Adapt the quantity of ingredients to match the amount of items to be baked. 	
B	LOGISTICS <ul style="list-style-type: none"> -- Order or receive supplies or equipment. 	100
C	MECHANICAL OPERATION AND MAINTENANCE <ul style="list-style-type: none"> -- Check equipment to ensure that it meets health and safety regulations and perform maintenance or cleaning, as necessary. -- Set time and speed controls for mixing machines, blending machines, or steam kettles so that ingredients will be mixed or cooked according to instructions. -- Set oven temperatures and place items into hot ovens for baking. -- Operate slicing or wrapping machines. 	150
D	SANITATION <ul style="list-style-type: none"> -- Check products for quality and identify damaged or expired goods. -- Check the quality of raw materials to ensure that standards and specifications are met. 	300
E	MIXING INGREDIENTS/PREPARATION <ul style="list-style-type: none"> -- Measure or weigh flour or other ingredients to prepare batters, doughs, fillings, or icings, using scales or graduated containers. -- Combine measured ingredients in bowls of mixing, blending, or cooking machinery. 	1000
F	BAKERY OPERATIONS <ul style="list-style-type: none"> -- Place dough in pans, molds, or on sheets and bake in production ovens or on grills. -- Roll, knead, cut, or shape dough to form sweet rolls, pie crusts, tarts, cookies, or other products. -- Observe color of products being baked and adjust oven temperatures, humidity, or conveyor speeds accordingly. -- Apply glazes, icings, or other toppings to baked goods, using spatulas or brushes. -- Decorate baked goods, such as cakes or pastries. 	1200