

Los Angeles Trade-Technical College Career Center | E5-413

(Visit the Career Center or email Sec@lattc.edu to apply for posted positions)

Professional Baking

Full Time

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| Job Title: | Cook-Baker (posted 11/17) | Job Number: 5455 |
| Hours/Days: | Shift Varies | Salary: \$37,765k/yr. |
| Approximate Location: | San Diego | |
| Requirements: | <p>Skills Requirements: Specialized experience. Specialized experience is defined as possessing at least one of the following- Must have at least one of the following specialized experience: One year (12 months) of cumulative service as a CIVMAR permanent MSC Second Cook or Temporary MSC Cook/Baker. The one year of permanent Second Cook or Temporary Cook/Baker must have been within the past five years from closing date of this announcement. The candidate may exceed this five year requirement if continuously employed in a food service capacity. AND Must have successfully completed MSC Baking Techniques course and one of the following: PLUS one of the following: Current U.S. Armed Forces Food Safety/Sanitation Supervisor Course, OR Current Annual 4-hour Sanitation course OR Previous U.S. military experience in Culinary (Pay grade E-5 or above) with at least one Culinary tour of not less than 12 months in a Bakery Production Capacity. Military Service must be within the past five years from closing date of this announcement. The candidate may exceed this five year requirement if continuously employed in a food service capacity. AND successful completion of the following courses: U.S. Military Service Food Production Course. AND either one of the following: *Current U.S. Armed Forces Food Safety/Sanitation Supervisor Course OR Current Annual 4-hour Sanitation course. OR Current Certification as a Certified Working Pastry Chef or higher from the American Culinary Federation (ACF). OR Commercial baking experience of at least one year (documented) and current annual 4 hour sanitation training. OR A graduate of an accredited culinary academy/school and has completed Serv-Safe sanitation principles.</p> <p>Job Description: The Cook Baker is responsible for the timely preparation and production of all bakery items. Incumbent is responsible for the cleanliness and maintenance of the bakeshop and associated areas and in the efficient overall operation of the galley/kitchen. Incumbent shall assist the Chief Cook and perform the following duties: BAKERY PRODUCTION: Prepare all bakery items in accordance with the daily production sheet (NAVSUP 1090), utilizing the MSC 35 day cycle menu or locally approved recipes as directed by supervisor(s). FOOD SERVICE EQUIPMENT OPERATION: Carefully inspect all baking equipment prior to use and report to the Chief Cook any necessary repairs and replacements of baking equipment and utensils. Assists in taking inventory of galley equipment and utensils, adhere to all principles of safety and report any accidents immediately. SANITATION AND SAFETY: Carefully</p> | |

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| | <p><i>(continued from previous page...job #5455)</i></p> <p>inspect all ingredients prior to use. Ensure subsistence items, supplies and equipment are maintained in a neat, orderly and sanitary manner. Assist in the proper care of perishable leftovers and in wrapping, labeling and refrigerating all usable leftovers and unused provisions. Assist in the cleaning and upkeep of the bakery areas and equipment; disposal of trash and garbage in accordance with environmental regulations; and cleaning and sanitizing garbage containers, lining them with plastic bags and covering when not in use. Adhere to all sanitation procedures and personal hygiene standards IAW NAVMED P-5010. Ensure continuing application of and compliance with Equal Employment Opportunity (EEO) laws, regulations and policies. REQUISITIONING OF ITEMS: Requisition and receive all bakery items needed for the daily preparation of the bakery menu products and ensure that all items are properly recorded and stored.</p> |
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Full Time

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| Job Title: | Baker/Decorator (reposted 11/24) | Job Number: 5416 |
| Hours/Days: | Monday-Saturday | Salary: \$15-\$17/hr. |
| Approximate Location: | Sherman Oaks/Los Angeles | |
| Requirements: | <p>Skills Requirements: Prior baking and decorating experience; Available for flexible scheduling to meet the needs of the business including Saturdays; Ability to work independently and as part of a team; Ability to perform physical requirements of this position; Good interpersonal skills and ability to communicate effectively with other team members and leadership.</p> <p>Job Description: Mix, bake, build and decorate a wide variety of standard and custom baked goods according to recipes and standard operating procedures including, but not limited to, cakes, cupcakes, cookies, cake pops, brownies, icing, glaze, buttercreams, etc.; Prepare icings according to recipes and decorate baked goods appropriately; Make other desserts according to our standards; Safely and appropriately use tools, equipment and appliances to prepare baked foods; Clean and sanitize all equipment, work areas, containers and utensils to ensure health and safety requirements are met; Develop and maintain professional communication with all staff, customers; Must be innovative and decorative with new cake and cupcake flavors; Perform shifts, fulfill orders and complete production as scheduled.</p> | |