Production Line Worker – Baking

about the job

Production Line Workers – Baking are involved in the production of doughs, leavened and unleavened breads, crackers, cookies, cakes, pastries, and other baked or par-baked products in a manufacturing facility. In these facilities, they use high-volume mixing machines, ovens, and other equipment, which may be automated, to mass-produce standardized baked goods. They carefully follow instructions for production schedules and recipes.

Production line workers involved in baking follow recipes, weigh and mix ingredients, operate various types of equipment, and monitor processes to ensure consistency and safety of bakery products. They may specialize in one or a few processes/products or be competent in all processes/products.

education & training

- New hires may have no previous experience.
- A high school diploma, as well as prior experience in machine operation and/or baking, are considered strong assets.
- In general, on-the-job training is provided to new hires. Job shadowing or being partnered up with an experienced production line worker is common.

salaries and benefits

- Wages depend on job requirements, work conditions, and can vary between regions.
- Wages typically range from $16- $30 (average $21/hr).
- Food processing facilities generally offer full-time employment, opportunities for overtime and comprehensive benefits packages including: medical dental and vision; life and disability insurance; and more.

key responsibilities

Production Line Workers - Baking play a significant role in the production of a variety of baked and par-baked products. Some key responsibilities include:

- Preparing ingredients for bakery products
- Using commercial baking techniques
- Producing commercial baking products
- Monitoring product quality
- Operating food processing equipment
- Complying with health and safety protocols and programs

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the ideal worker

A **Production Line Worker - Baking** in a food processing plant will be expected to:

- Create and maintain an efficient, hygienic, and positive working environment
- Promote health and safety in the workplace
- Display good work ethic, resourcefulness, and organization
- Understand the Standard Operating Procedures and Sanitation Standard Operating Procedures
- Ensure quality control and efficient work flow
- Display positive leadership

work environment

Food and beverage processing facilities are fast-paced and physically demanding work environments that use automation and high production timelines to meet demand. Depending on their roles within the production process, Production Line Workers - Baking may be required to operate a variety of equipment, which can include mixers, fryers, proofers, and ovens. They must follow all Standard Operating Procedures (SOPs) and safe work practices to ensure that they operate food processing equipment properly and without injury (which could include burns).

Production Line Workers - Baking spend the majority of their shifts on their feet at workstations, handling doughs, batters and mixers and operating food processing equipment.

critical competencies

A successful **Production Line Worker - Baking** will be proficient in the day to day tasks in the workplace. The National Occupational Standards for **Production Line Worker - Baking** demands proficiency in a number of competencies; however, the most important are:

- Preparing Ingredients for Bakery Products
- Using Commercial Baking Techniques
- Producing Commercial Bakery Products
- Maintaining Product Quality
- Using Food Processing Equipment and Tools

"A successful Baker will be proficient in the day to day tasks in the workplace."

career path

As Production Line Workers - Baking gain experience, they can advance up a career ladder. Individuals with limited experience will often start on simple processes and baked goods, shadowing a more experienced line worker. As they show initiative and a willingness to learn, they can move onto more complex processes and products.

The most experienced Production Line Workers – Baking can progress into Lead Hand positions, followed by Supervisory positions.

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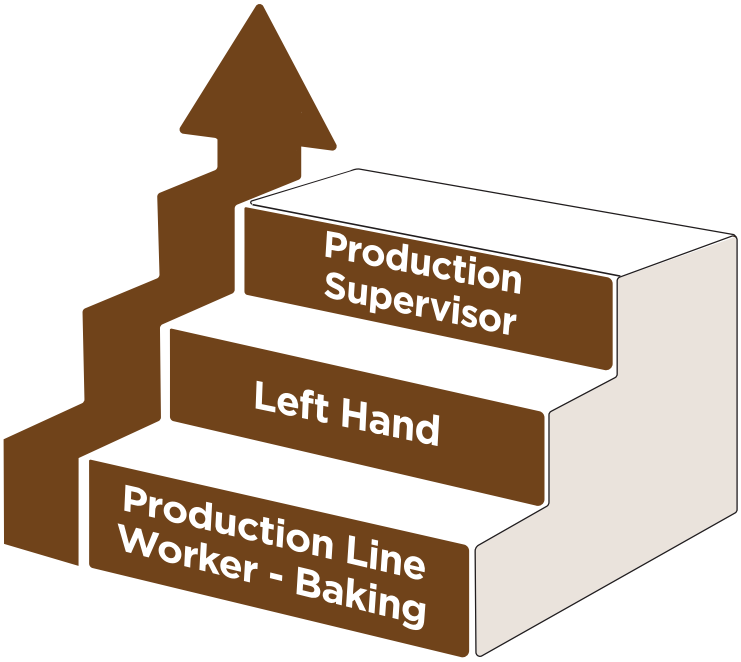
Career Ladder



other possible job titles

Bakery machine operator

Bake-off equipment tender

Batter and dough mixer

Dough maker

national occupational classification (noc)

The NOC for Production Line Worker - Baking is: **94140** - Process control and machine operators, food and beverage processing

more information

For access to more food manufacturing job descriptions, Skills for Success Profiles and job competencies visit

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