

CAREER PROFILES

Bakers:

Bakers prepare bread, rolls, muffins, pies, pastries, cakes and cookies in retail and wholesale bakeries and dining establishments.

Wage/Salary Information:

\$27,550 is the median annual salary found in national job-postings.

\$11.36/hour is the median wage reported locally.

Commonly Listed Skills in Job Postings:

- Detail oriented
- Team player
- Dependability
- Food preparation
- Creativity
- Integrity
- High Energy
- Oral and written communication
- Customer service oriented
- Food handling
- Continuous learning
- Strong leadership skills
- Work ethics
- Manual dexterity
- Management skills
- Problem solving
- Organizational skills

Job Duties:

Bakers prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders, bake mixed doughs and batters, and frost and decorate cakes or other baked goods. Bakers ensure quality of products meets established standards and draw up production schedule to determine type and quantity of goods to produce. They purchase baking supplies and may oversee sales and merchandising of baked goods. Bakers may also hire, train and supervise baking personnel and kitchen staff.

Working Conditions:

Employees work shifts and may work early mornings, evenings, weekends and holidays. While many bakers work as part of a team, they also may work alone when baking particular items.

Bakers often work with large mixers, ovens and other small-scale industrial equipment. They typically work in hot, steam-filled work areas and must be able to work safely to avoid accidents and injuries.

Bakers typically work under strict order deadlines and critical time-sensitive baking requirements, which can cause stress. Bakers must make sure quality is maintained and safety and sanitation guidelines are followed.

Career Pathways:

The Red Seal endorsement allows for interprovincial mobility.

Bakers are employed in bakeries, supermarkets, catering companies, hotels, restaurants, hospitals, and other institutions, or they may be self-employed. Bakers who are supervisors are included in this unit group. Below are potential career pathways for bakers:

- Baker
- Baker Apprentice
- Bakery Supervisor
- Bread Baker
- Head Baker

Check out more possible career pathways on [WEexplore](#).

Education and Training Pathways:

If you're interested in becoming a baker, you can begin your apprenticeship or attend a local training/education program.

Apprenticeship Details:

Baker-Pâtissier

- Certification: Voluntary (not required to practice this profession in Ontario)
- Red Seal: Yes
- On-the-job training: 6,130 hours
- In-class training: 870 hours

Individuals interested in pursuing an apprenticeship pathway, should follow these steps:

- 1) Get hired – by an employer/sponsor/union
- 2) Apply online to register as an apprentice at www.ontario.ca/page/start-apprenticeship
- 3) Sign a training agreement with your employer/sponsor and the Employment Ontario apprenticeship office.
- 4) Become a Member of the Ontario College of Trades Apprentices Class at www.collegeoftrades.ca/membership
- 5) Keep a record of the hours you work
- 6) Achieve the competencies listed in your training standard if required in your trade
- 7) Complete all of the training requirements in your trade and you will receive a Certificate of Apprenticeship (CoA).
- 8) Write the Exam for the Certificate of Qualification if required in your trade

If you are currently in high school and would like to begin an apprenticeship, visit oyap.com for more information about the Ontario Youth Apprenticeship Program.

Individuals unsure about whether to pursue an apprenticeship or not, can learn more by visiting www.ontario.ca/page/prepare-apprenticeship.

Disclaimer: The educational institution reserves the right to change information without notice, and may result in discrepancies between their information and the information presented above. If any errors are found, please report them to info@workforcewindsorsex.com.