



# BAKERS

NOC 63202

Prepare and bake breads, cakes, cookies, pastries, pies and other baked goods in retail and wholesale bakeries and dining establishments.



### 3-YEAR OUTLOOK



*Undetermined*

### 3-YEAR JOB OPENINGS

**118**

### MEDIAN HOURLY WAGE

**\$16.50**

\$15.90 \$20.00  
LOW HIGH

### TYPICALLY REQUIRED



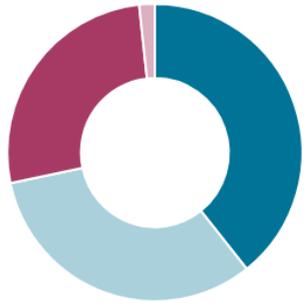
High school / on-the-job training

### EMPLOYED

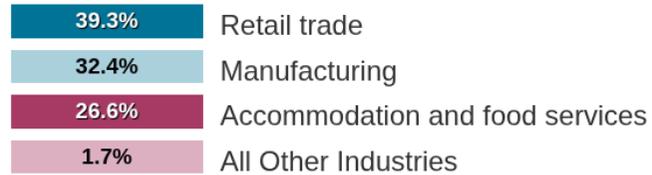
**907**

### AVERAGE SALARY

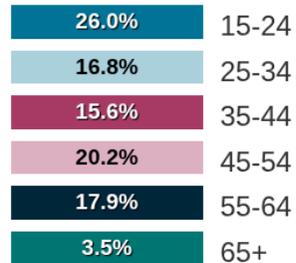
**\$31,700**



### EMPLOYMENT BY INDUSTRY



### EMPLOYMENT BY AGE



### ALSO KNOWN AS

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

### MAIN DUTIES:

- This group performs some or all of the following duties:
- 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
  - Frost and decorate cakes or other baked goods
  - Ensure quality of products meets established standards
  - Draw up production schedule to determine type and quantity of goods to produce
  - Purchase baking supplies
  - May oversee sales and merchandising of baked goods
  - May hire, train and supervise baking personnel and kitchen staff.

