



## 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



Good

### 3-YEAR JOB OPENINGS

**111**

### MEDIAN HOURLY WAGE

**\$15.65**

\$15.65 \$20.00  
LOW HIGH

### TYPICALLY REQUIRED



High school / on-the-job  
training

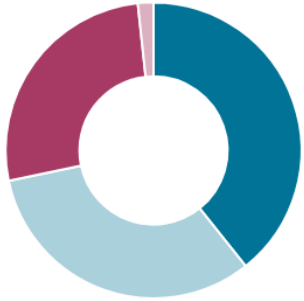
### EMPLOYED

**894**

### AVERAGE SALARY

**\$31,700**

The information presented is based on data for New Brunswick. To learn more about the data provided, visit [www.nbjobs.ca/occupations](http://www.nbjobs.ca/occupations).



## EMPLOYMENT BY INDUSTRY

<b>39.3%</b>	Retail trade
<b>32.4%</b>	Manufacturing
<b>26.6%</b>	Accommodation and food services
<b>1.7%</b>	All Other Industries



## EMPLOYMENT BY AGE

<b>26.0%</b>	15-24
<b>16.8%</b>	25-34
<b>15.6%</b>	35-44
<b>20.2%</b>	45-54
<b>17.9%</b>	55-64
<b>3.5%</b>	65+

## ALSO KNOWN AS

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

## 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.

