BAKERS (NOC: 6332)





Completion of secondary school and completion of a three- or four-year apprenticeship program for bakers or completion of a college or other program for bakers is usually required.

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

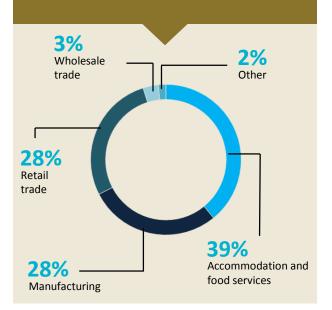


Work Prospects

(2018 - 2020): Fair

Baking machine operators (NOC: 9461) Pastry chefs (NOC: 6321) Kitchen helpers and Food and beverage related support **Related Occupations** occupations servers (NOC: 6513) (NOC: 6711)

Employment by Industry



Examples of duties performed

- 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



Sample Job Titles

Baker

Baker apprentice

Bread baker

272

Job Openings 2017-2026

\$11.40

Median Wage (per hour)





Funded by the Government of Canada and the Province of New Brunswick through the Canada-New Brunswick Labour Market Agreements.