

SERVICE

NOC 6252

BAKER (A.C.A., non-restricted certified trade)



WORK DESCRIPTION

What would I be doing?

Bakers are persons who:

- mix and blend a variety of ingredients and bake them in an oven, producing breads, buns and rolls,
- produce yeast-raised dough goods,
- produce puff paste goods,
- bake cookies, pies, tarts, and squares,
- produce batter for battered foods,
- produce cakes, icing, creams and fillings for baked goods,
- manage materials, purchasing and storage,
- manage product costing and marketing,
- hire and train baking personnel.

In general, most Bakers work days but some may work shifts. Bakers must pay close attention to safety. Machinery, hot ovens, and hot baked goods can cause serious injury. Bakers work indoors where heat may be a problem unless the facility is air-conditioned. Most of the time bakers are on their feet.

PLACE OF WORK

Who needs bakers?

- bakeries,
- supermarkets,
- hotels and restaurants,
- hospitals,
- some are self employed operating baked goods businesses.

CONDITIONS OF WORK

A Baker is a non-restricted certified trade.

A person does not have to have a valid Certificate of Qualification to work in the trade but registration as an apprentice is recommended. A Cooperative Education student, who is not a signed apprentice, does not have to be paid. An apprentice **may** be paid wages.

SALARIES/WAGES

The salary depends on the employer, years of experience, and level of training. In unionized places the wages and conditions of work are negotiated collectively.

In the Elgin, Middlesex and Oxford area, Bakers can earn \$ 8.16 - \$ 10.88 per hour, averaging \$ 10.00 per hour.

(Next)

PROSPECTS of EMPLOYMENT in the Elgin, Middlesex and Oxford area

RATING: good

This is a growing industry, the demand for bakers will continue to grow.

APPRENTICESHIP IN THE BAKER TRADE

- takes about 3 years or 6 000 h, including 720 h of in-school training; prior education and experience may shorten the time to complete all the competencies,
- receives a Certificate of Apprenticeship upon completion of apprenticeship but must pass the Certificate of Qualification exam to receive a Certificate of Qualification with journeyman status,
- Interprovincial Trade Certification (Red Seal) is available

In-School Education:

An OYAP student must be 16 years old and completed Grade 10 (or equivalent). Otherwise, all apprenticeship applicants must successfully complete Grade 12 (OSSD) or equivalent. The following competencies are valuable:

English, *Communication and*
Mathematics. *planning skills,*
Science, *creativity skills*
Hospitality and Tourism.

OYAP students must be full-time students in high school and those who obtain apprenticeships will complete the apprenticeship curriculum in college or an approved Training Delivery Agent.

Specific skills learned in school are: sanitation and safety, trade calculations, estimating, trade communication, nutrition, ingredients, fermentation and related theory, decorating and related theory,

bakery management, cookies and cakes and related theory.

On the Job Training

- As a high school Cooperative Education credit (towards O.S.S.D.), learning is connected to one of the school subjects.
- The apprentices must follow a program in the **Apprenticeship Training Standards** book which is given to them in the workplace when they register. As each competency is achieved the employer signs it off.

OPPORTUNITY TO GROW

A Certificate as a journeyman is not needed to start working in the Baker trade but a registration as an apprentice is recommended. After becoming a journeyman a Baker may:

- become a foreperson or a supervisor,
- become a Patissier,
- start own business,
- work in related areas or occupations.

RELATED OCCUPATIONS

- Patissier
- Cook
- Chef

CONTACT INFORMATION

Whom should I call?

School Guidance/Co-Op Office/Technology teacher

Apprenticeship Office 519 675 7788
London: 1 800 265 1050

Apprenticeship web: www.edu.gov.on.ca
EMOLTB web site: www.localboard.on.ca
Training Hotline: 1 800 387 5656
Union: