



# Baker

*Bakers prepare and bake breads, cakes, cookies, pastries, pies and other finished baked goods. They weigh, measure and mix ingredients; cut or form dough to the required size and shape; set and load ovens; bake the goods and decorate. Bakers prepare production schedules to determine the variety and quantity of goods to be producing. It is often their duty to purchase ingredients and supplies to be used. Bakers may specialize in one of these activities.*

## THE JOB

### WORKING CONDITIONS

Bakers work in clean, well-ventilated and well-lit environments. They routinely lift loads weighing up to 10 kilograms, carry and push containers and stand or walk for long periods. They generally work 40 hours a week, often in shifts. Those working in large bakeries may be required to work night shifts.

Although there are few accidents, operating sophisticated machinery can be hazardous. Working with yeast, flour and sugar can have adverse effects on the respiratory system and skin. There is also a risk of burns when working with hot ovens.

### WAGES

Apprentices earn at least 55% of the prevailing journeyman wage in the first level, 65% in the second and 80% in level three. The average wage for a qualified Automotive Service Technician is \$18 - \$24 per hour; however, wages can vary considerably.

### EMPLOYMENT AND ADVANCEMENT

Bakers are employed in retail and wholesale bakeries, supermarkets, hospitals, institutions, hotels, catering companies, restaurants and camps.

Many inexperienced Bakers start part-time and apply for full-time positions when they become available. Experienced Bakers may advance to supervisory positions or start their own business. With additional training, Bakers can transfer their skills to related occupations such as Cook, Pastry Cook, Cake Decorator, Baking Instructor or Supply Company Salesperson.



## THE APPRENTICESHIP

### EDUCATIONAL BACKGROUND AND SKILLS

To enter the Baker trade, an applicant must score at least 70% on the Trade Entrance Exam. The applicant must also find an appropriate employer who is willing to hire and train the apprentice.

Students enrolled in Schools North Apprenticeship Program (SNAP) are given special exemption and are required to write the Trade Entrance Exam prior to signing the apprenticeship contract. They must obtain 50% on the examination to be eligible for the program.

Desirable qualities include: good health and physical stamina; manual dexterity; the ability to work near hot ovens; and a responsible attitude to ensure public health standards are met. Bakers should also enjoy routine procedures, operating equipment and taking responsibility for projects.

### APPRENTICESHIP TERM

The apprenticeship term is three years. This includes three employment periods of not less than 1,800 hours each, and three classroom training periods of eight weeks each.

### DESIGNATION

Upon successful completion of the apprenticeship, graduate apprentices receive a Northwest Territories Completion of Apprenticeship Certificate and Certificate of Qualification.

### TRADES QUALIFICATION

Available with 7,200 hours of verified trade experience and written examination.

### INTERPROVINCIAL RED SEAL

An Interprovincial Red Seal is available for this trade.

