



Baker

About this job

Professionals in baking are both creative and precise and enjoy working with their hands. The trade includes opportunities in a variety of places including retail and wholesale bakeries as well as dining establishments, catering companies, and facilities like hospitals.



**BAKER HOLDS NATIONAL OCCUPATION CLASSIFICATION
(NOC) CODE #6332/63202**



- **Three-year program**
- **Eligible for Red Seal Endorsement**
- **Requires out of the territory technical training**

\$53,000

Estimated Average Journeyperson Salary

APPRENTICESHIP, TRADES, AND OCCUPATIONAL CERTIFICATION

Aussi disponible en français

What can I expect to do for work if I become a Baker?

Bakers prepare and bake breads, cakes, cookies, pastries, pies and other baked goods.

Depending on the size and nature of the bakery, bakers may be involved in any combination of the following duties:

- weighing, measuring and mixing ingredients, according to recipes or special customer instructions,
- cutting and forming dough, mixing and depositing batters, preparing fillings,
- using ovens to bake products, frying doughnuts, decorating baked goods,
- cleaning bowls, pans, and kitchens after use,
- preparing production schedules to determine the variety and quantity of goods to be produced,
- purchasing, stocking and rotating ingredients and supplies, and
- operating production machinery.

What kind of working conditions can I expect?

Bakers work in clean, well ventilated and well-lit environments. Bakers generally work 40 hours based on a five day week and may often have to work in shifts. There is a small risk of injury when working with hot ovens and production equipment.

What are some skills that are valued in this profession?

- good health and physical stamina,
- manual dexterity,
- the ability to use proper lifting techniques to lift items up to 20 kilograms, and
- a responsible attitude about ensuring that public health standards are met.

What is the minimum requirement to become an apprentice in this trade?

Apprentices must obtain a minimum of 70% on the Trades Entrance Exam – TEE Category #1 or the equivalent education as outlined below. This must be done before signing the Apprenticeship contract and attending technical training.

How long will it take to complete a Baker apprenticeship?

An apprenticeship takes about three years to complete, and includes three on the job periods and three technical training periods. You need to complete 1800 hours per period, for a total of 5400 hours.

How long is technical training?

Apprentices will attend 720 technical training hours. Apprentices usually go to school for this program in Alberta.

Eligibility Requirements

Entrance Exam – Pass Exam 2 with a score of 70% or higher

or

Completion of the following high school courses

- English 10-2 (pass) or Literacy 20 (65% or higher)
- Math 10C (pass) or Math 10-3 (65% or higher)
- Science 10 (pass)

or

All five Canadian General Educational Development (GED) tests

SCHOOLS NORTH APPRENTICESHIP PROGRAM (SNAP) - SNAP apprentices are not required to satisfy the entrance requirements prior to signing an apprenticeship contract. However, the SNAP apprentice must satisfy the entrance requirements or write the TEE before attending technical training.

Period	Technical Training ¹	Prerequisites for technical training	Hours ²
1st	8 Weeks 240 hours	Entrance Exam and 900 hours	1800
2nd	8 Weeks 240 hours	Completed 1 st Period	3600
3rd	8 Weeks 240 hours	Completed 2 nd Period	5400

¹Length of In-School Training

²Minimum Time Required to Complete (Includes Technical Training)

For more information:

www.gov.nt.ca/Apprenticeship