



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



3-YEAR JOB OPENINGS

126

MEDIAN HOURLY WAGE

\$15.30

\$15.30 \$15.50
LOW HIGH

TYPICALLY REQUIRED



High school / on-the-job
training

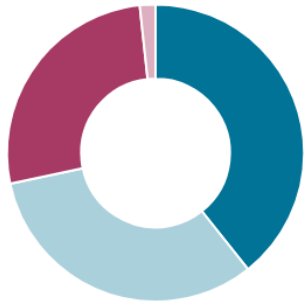
EMPLOYED

863

AVERAGE SALARY

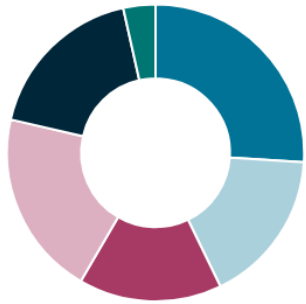
\$31,700

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



EMPLOYMENT BY INDUSTRY

39.3%	Retail trade
32.4%	Manufacturing
26.6%	Accommodation and food services
1.7%	All Other Industries



EMPLOYMENT BY AGE

26.0%	15-24
16.8%	25-34
15.6%	35-44
20.2%	45-54
17.9%	55-64
3.5%	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.

