

Key Skills

- Maths knowledge
- the ability to use your initiative
- the ability to work well with others
- excellent verbal communication skills
- the ability to work well with your hands
- knowledge of food production methods
- to be thorough and pay attention to detail
- the ability to accept criticism and work well under pressure
- to be able to carry out basic tasks on a computer or hand-held device

Salary

£16,000 - £24,000

Working hours

41 – 45

Possible early mornings/
shift work

Baker

College

You can do a college course, for example:

- Level 2 Certificate in Hospitality and Catering
- Level 2 Certificate in Bakery
- Level 3 Diploma in Professional Bakery

Entry requirements

You'll usually need:

2 or more GCSEs at grades 3 to 9, or equivalent, for a level 2 course or 4 or 5 GCSEs at grades 4 to 9, or equivalent, for a level 3 course

Top Tips

You will need to get a food hygiene certificate

Apprenticeship

You could start by doing an intermediate baker apprenticeship

Entry requirements

Some GCSEs, usually including English and Maths, or equivalent, for an Intermediate Apprenticeship (Level 2)

Work

You may be able to start as a trainee or assistant in a bakery shop, supermarket or food production plant, and work your way up



Career path and progression

- Look at progression in this role and similar opportunities
- With experience, you could become a bakery supervisor or production manager in a factory, or move into commercial sales
- You could also become a technical adviser or development baker for a baked goods or catering equipment company
- Another option is to specialise, for example in patisserie, or become a craft baker and set up your own business

Day to Day tasks:

- prepare dough
- make quality checks
- keep production areas clean
- stocktake and order supplies
- develop new recipes and products
- weigh out quantities of ingredients
- take customer orders if working in a shop
- bake products in batches in industrial ovens
- mix ingredients by hand or with catering machinery
- decorate and finish baked items ready for dispatch or shop display

Working conditions

You could work at a store or in a factory
Your working environment may be dusty, physically demanding and noisy. You may need to wear protective clothing

Labour Market Information

In the Careers section of the school website you can find the useful comparison tool the 'Labour Market Information widget'.
Use the widget to compare different job roles in any employment sector or relating specifically to the 'Job of the Week'.

Bakers and flour confectioners

Weekly Pay £440	Annual Pay £22,880
Hours/Week 37h	Hourly Pay £12

Workforce Change (projected)

Contraction -6.6%	Replacement 69.6%
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The workforce is projected to contract by -6.6% over the period to 2027, losing 2,400 jobs.
In the same period, 69.6% of the workforce is projected to retire, creating 25,500 job openings.

You might find this job in
Retail trade
Food products
Wholesale trade
Food & beverage services

[More info](#) [Clear card](#)

Chefs

Weekly Pay £490	Annual Pay £25,480
Hours/Week 39h	Hourly Pay £13

Workforce Change (projected)

Contraction -6.6%	Replacement 69.6%
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The workforce is projected to contract by -6.6% over the period to 2027, losing 15,800 jobs.
In the same period, 69.6% of the workforce is projected to retire, creating 167,000 job openings.

You might find this job in
Food & beverage services
Accommodation
Employment activities
Health
Education

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Kitchen and catering assistants

Weekly Pay £360	Annual Pay £18,720
Hours/Week 39h	Hourly Pay £9

Workforce Change (projected)

Growth 0.3%	Replacement 63.6%
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The workforce is projected to grow by 0.3% over the period to 2027, creating 1,600 jobs.
In the same period, 63.6% of the workforce is projected to retire, creating 343,800 job openings.

You might find this job in
Food & beverage services
Education
Employment activities
Accommodation
Retail trade

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Labour Market Information

Bakers and flour confectioners

Bakers and flour confectioners prepare and bake dough, pastry and cake mixtures and make and finish flour confectionary products by hand.

Common tasks in this job:

- weighs ingredients according to recipe;
- mixes ingredients using hand or machine to obtain the required consistency;
- rolls and cuts pastry, stretches, kneads and moulds dough to form bread, rolls and buns;
- fills and glazes pastry, mixes ingredients for cakes;

[Back](#)

[Clear card](#)

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Chefs

Chefs plan menus and prepare, or oversee the preparation of food in hotels, restaurants, clubs, private households and other establishments.

Common tasks in this job:

- requisitions or purchases and examines foodstuffs from suppliers to ensure quality;
- plans menus, prepares, seasons and cooks foodstuffs or oversees their preparation and monitors the quality of finished dishes;
- supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;
- ensures relevant hygiene and health and safety standards are maintained within the kitchen;

[Back](#)

[Clear card](#)

Kitchen and catering assistants

Workers in this unit group assist in the preparation and service of food and beverages in restaurants, cafés and other eating establishments, and perform various cleaning, fetching and carrying tasks.

Common tasks in this job:

- cleans or prepares food for cooks by hand or machine;
- carries meat, vegetables and other foodstuffs from delivery van to storeroom and from storeroom to kitchen;
- cleans and tidies service area, kitchen surfaces, crockery, cutlery, glassware, kitchen utensils and disposes of rubbish;
- prepares and serves beverages and light refreshments, accepts payment and gives change;

[Back](#)

[Clear card](#)

Keep looking...

Use these links to learn more about our Job of The Week, consider the various pathways leading to the career, what you can be doing now to help yourself and other roles in the industry...

Useful Websites

[Tasty Careers](#)

[Baker \(level 2\) - apprenticeship training course \(education.gov.uk\)](#)

[Careers in the baking industry - Federation of Bakers \(fob.uk.com\)](#)

[Food hygiene for your business | Food Standards Agency](#)

[How to become a Confectionery Chef - Careers - WorldSkills UK](#)

[Catering and Hospitality Courses at Boston College | Connect Life With Learning](#)

Take a look at these short videos for inspiration...

Day in the life of a Baker



https://www.youtube.com/watch?v=GJ4_ArWuhL8

National Bake off NAW



<https://www.youtube.com/watch?v=Sya0z4R8DhM>

Bakery at College



<https://www.youtube.com/watch?v=ag7B872Y8fU>

A Baker



<https://www.youtube.com/watch?v=GuQ0bCQTtM>

Aspire | Challenge | Achieve