

SERVICE



Baker

A baker prepares and bakes pies, tarts, squares, bread, rolls, cookies, cakes and other items for commercial and retail establishments as well as restaurants.

Do you have a love for food? Are you creative? Can you work on your feet for long hours? Would you be able to be exposed to high heat due to ovens or dust from sugar and flour?



MOST IMPORTANT ESSENTIAL SKILLS

- communication
- collaboration
- creativity and innovation
- numeracy
- problem solving



POTENTIAL EARNINGS

Hourly wage
minimum wage to \$22.00

Annual salary
from \$27,326 to \$40,277

Make up to 100K during your apprenticeship



CAREER OPPORTUNITIES

You could work in:

- a bakery
- a restaurant
- a hotel
- a retirement home
- a cafeteria

or one day have your OWN business!

Other related trades:

- Assistant cook (415B)
- Baker-pâtissier (423C)
- Chef (415C)
- Institutional cook (415D)



To become a baker, you could participate in an apprenticeship.

Start your apprenticeship now with OYAP!



IMPORTANT DETAILS

- **CODE 423A**
- Non-compulsory trade
- 5,280 hours on the job + 720 hours of in-school training (levels 1, 2)
- Total of 6,000 hours (approximately three years)
- No certifying exam

Check out the specialized programs in your high school to explore the trades!

Let OYAP be your helping hand!

Visit [Skilled Trades Ontario](#) for more information.