

Careers Information

Job title:	Baker
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Explore the different ways to get into this role.

You can get into this job through:

- A college course
- An Apprenticeship
- Working towards this role

College

You can do a college course, for example:

- Hospitality and catering
- Bakery
- Professional bakery

Entry requirements

Entry requirements for these courses vary.

Apprenticeship

You could begin your career by applying for a Baker Level 2 Intermediate Apprenticeship, or Lead Baker Level 3 Advanced Apprenticeship.

These can take around 1 - 2 years to complete.

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 through training on the job.

More Information

Further information

You can find out more about working in the baking industry from [Tasty Careers](#) and the [Federation of Bakers](#).

Skills and knowledge

You'll need:

- knowledge of food production methods

- the ability to work well with your hands
- to be thorough and pay attention to detail
- the ability to work well with others
- maths knowledge
- excellent verbal communication skills
- the ability to use your initiative
- 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

Restrictions and Requirements

You'll need to:

- get a [food hygiene certificate](#)

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 an artisan craft baker and set up your own business.