



Bakers prepare bread, cakes, and pastries to sell and serve in shops, cafes, or restaurants.

What you'll do

You'll work in an **industrial (plant) bakery, an in-store bakery or a craft bakery**. At an industrial bakery, you'll make large amounts of baked goods for shops and supermarkets.

As an in-store baker, you'll use machinery to make bread products to be sold in the shop.

Your day-to-day tasks could include:

- making sure you have enough supplies
- **measuring out** large quantities of ingredients
- **working safely with machinery** like power mixers, industrial ovens and production lines
- making dough
- working out cooking times
- keeping production areas clean
- developing new products

At a craft or 'artisan' bakery, you'll work by hand and create fewer products.



How to get there

You may find it useful to have GCSEs at **grades 9 to 4 (A* to C)** or [equivalent](#), in subjects like:

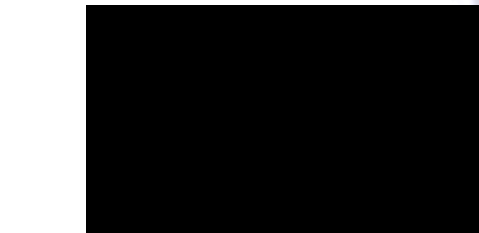
- **English**
- **maths**
- **science**
- **food technology**

You could start out by:

- doing a **baking course at college**
- applying to be a **trainee in a bakery**
- doing a baking [apprenticeship](#)

Is there any progression?

- bakery supervisor
- production manager
- move into a job at a flour mill or become a sales representative
- technical adviser or development baker for a baked goods or equipment company
- become a craft baker and set up your own business.



Watch the clip
[Occupational Video - Baker](#)