

Bakers

SOC: 51-3011 • Career Profile Report

■ Key Facts

\$36,650 Median Salary	249,100 Employment	+6.0% Growth Rate
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■ Requirements & Salary Range

Education: No formal educational credential

■ Automation Risk Assessment

Medium Risk - 38.0% probability of being automated in the next 10-20 years.
This job has some routine elements but still requires human judgment and interaction.

■ Work-Life Balance

6.7/10 - Good work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	8.4/10	Investigative	5.0/10
Artistic	3.8/10	Social	4.6/10
Enterprising	4.0/10	Conventional	8.0/10

■ Top Skills Required

Communication skills, Detail oriented, Math skills, Physical stamina, Physical strength

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Bakers prepare and bake **breads, pastries, cakes, and other baked goods**. They follow recipes, measure ingredients, and operate ovens and mixers to produce consistent, high-quality products. Their work is essential in bakeries, restaurants, grocery stores, and food manufacturing.

This career is well suited for individuals who enjoy cooking, creativity, and working with food in a hands-on environment.

What Do Bakers Do?

Bakers mix, shape, and bake ingredients to produce a variety of baked goods.

Common responsibilities include:

- Measuring and mixing ingredients according to recipes
- Preparing doughs, batters, and fillings
- Operating ovens, mixers, and other baking equipment
- Decorating and finishing baked goods
- Monitoring product quality and consistency
- Maintaining clean and sanitary work areas
- Following health and safety regulations

Key Areas of Baking

Bakers may specialize in specific types of baked goods or production methods:

- Bread and Rolls: Producing loaves, rolls, and specialty breads
- Pastries and Desserts: Creating cakes, cookies, pies, and pastries
- Production Baking: Large-scale baking in commercial or industrial settings
- Decorating and Finishing: Adding artistic touches and presentation elements
- Quality Control: Ensuring consistency, taste, and appearance

Skills and Abilities Needed

Bakers combine culinary skills with attention to detail.

Core Professional Skills

Personal Qualities That Matter

Education and Career Pathway

This role typically requires on-the-job training or vocational education:

- High School Diploma or GED: Basic math, reading, and food preparation knowledge
- Apprenticeship or On-the-Job Training: Learning baking techniques under experienced bakers
- Culinary School or Vocational Programs (optional): Formal training in baking and pastry arts
- Continuous Learning: Experimenting with recipes, techniques, and trends

Where Do Bakers Work?

They are employed in settings that produce or sell baked goods:

- Retail Bakeries
- Restaurants and Cafés
- Grocery Stores
- Food Manufacturing Companies
- Hotels and Catering Services

Work environments may include kitchens, bakeries, or commercial production facilities.

Is This Career Difficult?

This career requires physical stamina, precision, and consistency. Bakers must work long hours, often early mornings or nights, while maintaining quality and following strict food safety standards.

Who Should Consider This Career?

This career may be a strong fit if you:

- Enjoy cooking, baking, and food preparation
- Have creativity and attention to detail
- Can handle physical work and repetitive tasks
- Take pride in producing high-quality products
- Want a career that combines culinary skills with craftsmanship

How to Prepare Early

- Take cooking, baking, and nutrition courses in school
- Gain experience through internships or part-time bakery jobs
- Practice baking at home to develop skills and creativity
- Learn about food safety and sanitation standards
- Explore culinary or pastry arts programs for formal training

Bakers create the breads, pastries, and desserts that bring joy and nourishment, blending skill, precision, and creativity in every product.