

Job of The Week

Baker

### **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

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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 Annual Pay £440 £22,880 Hours/Week Hourly Pay

37h

Workforce Change (projected)

Contraction -6.6%

Replacement 69.6%

£12

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

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### Chefs

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

Workforce Change (projected)

Contraction Replacement

-6.6% 69.6%

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

More info

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### Kitchen and catering assistants

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

### Workforce Change (projected)

Growth Replacement 0.3% 63.6%

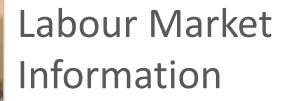
The workforce is projected to grow by 0.3% over the period to 2027, creating 1,600 jobs. In the same period, 63.6% of the workforce is projected to retire, creating 343,800 job openings.

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

More info

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### 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

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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

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### 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

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# 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** 

<u>Baker (level 2) - apprenticeship training</u> course (education.gov.uk)

<u>Careers in the baking industry -</u> <u>Federation of Bakers (fob.uk.com)</u>

<u>Food hygiene for your business | Food Standards Agency</u>

<u>How to become a Confectionery Chef - Careers - WorldSkills UK</u>

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

## Bakery at College



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

### **National Bake off NAW**



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

### A Baker



https://www.youtube.com/watch?v=GuQ0bCQTTtM

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