

BREAD BAKER

ALSO KNOWN AS: ARTISAN BAKER BREAD MAKER BAKERY TECHNICIAN

WATCH YOUR CAREER RISE, AND CRAFT THE HEART OF CULINARY TRADITION.

As a Bread Baker, where your hands shape more than dough – they create comfort, nostalgia, and the cornerstone of countless meals.

KEY SKILLS

Skills which may benefit anyone considering a job as a bread baker include:

- ☑ Baking-science
- ☑ Bread-making techniques
- ☑ Equipment operation
- ☑ Multitasking
- ☑ Time management

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Team Leader
- Food Quality Inspector
- Production Planner
- Business Manager

RELATED INDUSTRIES

- ▶ Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

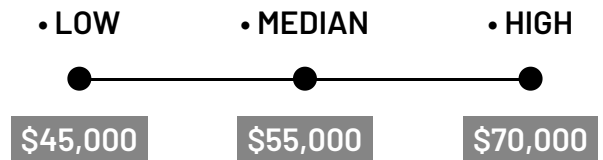
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a bread baker include:

- ☑ Passionate
- ☑ Creative
- ☑ Patience
- ☑ Early riser
- ☑ Adaptable
- ☑ Realistic – “Do-er”

SALARY EXPECTATION

The expected salary for a Bread Baker can vary across different areas of manufacturing and may vary as you become more experienced.



JOB OVERVIEW

As a Bread Baker, you'll be at the forefront of creating a wide array of bread products, from rustic artisanal loaves to precisely crafted commercial goods. Your role combines time-honoured techniques with modern baking technology to produce consistent, high-quality bread that meets both customer expectations and industry standards.

You'll work in a dynamic environment that demands both creativity and precision, often starting your day in the early hours to ensure fresh products are ready for customers. In this position, you'll be responsible for every step of the bread-making process. This includes selecting and measuring ingredients, mixing and kneading dough, monitoring fermentation, shaping loaves, and baking to perfection. You'll need to understand the science behind baking, including how different ingredients interact and how factors like temperature and humidity affect the final product.

Your keen sense of timing and attention to detail will be crucial in managing multiple batches at various stages of production. As a Bread Baker, you'll also play a key role in maintaining quality control, ensuring food safety standards are met, and potentially developing new recipes or improving existing ones. You may work independently in a small artisanal bakery or as part of a larger team in a commercial setting. Either way, your passion for baking and commitment to quality will be essential in creating bread products that not only meet but exceed expectations.

WHAT WILL YOU DO?

In this role, you will:

1. Prepare a variety of dough using different recipes and techniques
2. Operate and maintain baking equipment such as mixers, ovens, and proofers
3. Monitor fermentation and proofing processes
4. Shape and score bread before baking
5. Control oven temperatures and baking times for optimal results

HOW TO BECOME A BREAD BAKER

To be a successful bread baker you require a combination of experience and qualification. Many employers will advertise for an apprentice bread baker. Here are the steps to become an industrial baker:

1. Complete high school and undertake subjects like Hospitality Practices, Science and Mathematics
2. Consider undertaking a Certificate II in Baking (FBP20221) to gain foundation skills and knowledge
3. Pursue an apprenticeship through a Certificate III in Bread Baking (FBP30421) to gain hands-on experience and further skills in bread baking.
4. You can apply directly to an employer. Research potential employers in your area via search engines, social media, or job sites. Even if there are no jobs advertised, consider sending a cover letter with your resume to express your interest.

VOCATIONAL EDUCATION & TRAINING

An apprenticeship with a manufacturer is the best pathway to gain employment in this role. You can undertake the following qualifications as apprenticeships:

- Certificate III in Bread Baking (FBP30421)

As an apprentice you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific trade while earning a salary.

Duration: Apprenticeships typically last up to 3 years for full-time participants. Part-time apprenticeships may take longer, depending on the individual's work schedule and training progress.

Work and study combination: As an apprentice, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO). School-based apprenticeships may be available.

Eligibility: Generally, apprenticeships do not require any formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers. There are minimum age requirements and there may be other eligibility criteria.

Completion: On completion you will receive a nationally recognised trade qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

As a bread baker may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

For career advancement or specialisation:

- Certificate IV in Baking (FBP40221)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.