

INDUSTRIAL BAKER

ALSO KNOWN AS:

HIGH VOLUME BAKER

COMMERCIAL BAKERY TECHNICIAN

LARGE-SCALE BAKING SPECIALIST

PRODUCTION PASTRY OPERATOR

HARNESS THE POWER OF LARGE-SCALE BAKING TECHNOLOGY TO FEED THOUSANDS DAILY.

As an Industrial Baker, you'll blend traditional baking knowledge with modern manufacturing processes to create consistent, high-quality baked goods on a massive scale.

KEY SKILLS

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

- ☑ Baking-science
- ☑ Basic mechanical aptitude
- ☑ Equipment operation
- ☑ Industrial baking knowledge
- ☑ Multitasking

CAREER PROGRESSION

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

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

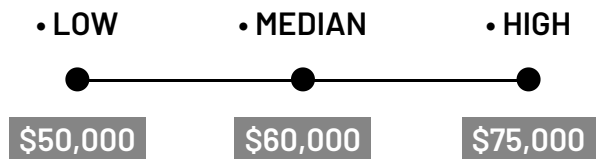
VALUES & ATTRIBUTES

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

- ☑ Passionate
- ☑ Reliable
- ☑ Calm
- ☑ Early riser
- ☑ Adaptable
- ☑ Conventional – "Organiser"

SALARY EXPECTATION

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



RELATED INDUSTRIES

- ▶ Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

JOB OVERVIEW

As an Industrial Baker, you'll be at the heart of large-scale commercial baking operations, producing a wide range of baked goods to meet high-volume demands. Your role combines traditional baking expertise with advanced manufacturing techniques and technology.

You'll work in a fast-paced, highly automated environment, overseeing the production of bread, pastries, and other baked products from start to finish. In this position, you'll be responsible for operating and monitoring sophisticated baking equipment, including industrial mixers, conveyor ovens, and packaging machinery.

You'll need to understand the intricacies of large batch recipes, ensuring consistency and quality across thousands of units. Your keen eye for detail and understanding of food science principles will be crucial in maintaining product standards and troubleshooting any issues that arise during production. As an Industrial Baker, you'll also play a key role in maintaining strict food safety and hygiene standards, often working within Hazard Analysis Critical Control Points (HACCP) guidelines. You may be involved in quality control processes, product development, and process improvement initiatives. Your ability to work effectively in a team, adapt to changing production schedules, and maintain focus during long shifts will be essential for success in this dynamic role.

WHAT WILL YOU DO?

In this role, you will:

1. Operate and monitor large-scale baking equipment
2. Follow and adjust recipes for industrial-scale production
3. Ensure product consistency and quality across large batches
4. Monitor and control baking parameters (temperature, humidity, baking time)
5. Troubleshoot equipment and production issues

HOW TO BECOME A INDUSTRIAL BAKER

To be a successful Industrial Baker you require a combination of experience and qualification. Many employers will advertise for an apprentice Industrial 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 High Volume Baking (FBP31121) to gain hands-on experience and further skills in industrial 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 High Volume Baking (FBP31121)

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 an Industrial Baker, you 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.