

BAKERY AND PASTRY CHEFS

Bakers and Pastry Chefs mix and bake ingredients according to recipes to make a variety of breads, pastries, and other baked goods.

DUTIES

Bakers typically do the following:

- Check the quality of ingredients
- Prepare equipment for baking
- Measure and weigh flour and other ingredients
- Combine measured ingredients in mixers or blenders
- Knead, roll, cut, and shape dough
- Place dough in pans, molds, or on sheets
- Set oven temperatures
- Place and bake items in hot ovens or on grills
- Observe color and state of products being baked
- Apply glazes, icings, or other toppings using spatulas or brushes

Bakers produce various types and quantities of breads, pastries, and other baked goods sold by grocers, wholesalers, restaurants, and institutional food services.

The following are types of bakers:

Commercial bakers are commonly employed in manufacturing facilities that produce breads and pastries. In these manufacturing facilities, bakers use high-volume mixing machines, ovens, and other equipment to mass produce standardized baked goods. Commercial bakers often operate large, automated machines, such as commercial mixers, ovens, and conveyors. They follow daily instructions for production schedules and recipes, and also may develop new recipes.

Retail bakers work primarily in grocery stores and specialty shops, including bakeries. In these settings, they produce smaller quantities of baked goods for people to eat in the shop or for sale as specialty baked goods. Retail bakers may take orders from customers, prepare baked goods to order, and serve customers. Although the quantities prepared and sold in these stores are often small, they often come in a wide variety of flavors and sizes.

Some retail bakers own bakery shops or other types of businesses where they make and sell breads, pastries, pies, and other baked goods. In addition to preparing the baked goods and overseeing the entire baking process, these workers are also responsible for hiring, training, and supervising their staff. They must also budget for supplies, set prices, and know how much to produce each day.



SALARY INFORMATION

Location	2018				
	10%	25%	Median	75%	90%
California	\$24,190	\$25,970	\$30,210	\$37,400	\$46,050

*Pay period based on yearly amount.

EMPLOYMENT OUTLOOK



Stable growth rate is estimated to be **12%**



5,220 estimated annual job openings

RELATED OCCUPATIONS

Chefs and Head Cooks
 Food and Tobacco Roasting, Baking, and Drying Machine Operators and Tenders
 Cooks, Restaurant ☀️
 Cooks, Institution and Cafeteria ☀️
 Cooks, Fast Food ☀️
 Food Science Technicians
 Vocational Education Teachers, Postsecondary
 Food Preparation Workers ☀️



SOUTHWESTERN COLLEGE MAJORS

Culinary Arts: Cooking and Baking | Professional Baking and Pastry
 Culinary Arts: Cooking Essentials