



# Baker

## Description

Baker's work mainly consists of manual activities. Persons who decide to take this occupation would produce various pastries, breads, pasta and cookies. The baker processes, mixes and turns raw ingredients into fine, high quality bakery products ( different types of bread and puff pastry, sourdough or tea biscuits, cookies, bourekas/filled pastries or similar). Various types of machines are used for that purpose, such as dough mixers, laminators, mixers, different ovens and similar. Finished bakery products are placed in an oven and are taken out when baked. They are also responsible for cleaning machines and equipment used, ordering and ensuring proper goods storing. If they work in a store, then product arranging and customer serving are included in their work activities. They always pay a particular attention to hygiene and implementation of safety and hygiene measures which are essential in the food sector.

Bakers who run their own shop/bakery must organize and plan production and sale, take care of procurement and storage, organize employees. Communication with customers in this part of their work is extremely important. Bakers also work at orders and can offer creative and tasty products.

### Desirable traits/requirements

- Manual ability/ hand skills;
- Hygiene awareness and sense of order and cleanliness;
- Creativity and sense of form and decoration;
- A keen eye for detail;
- Accuracy;
- Neatness and responsibility;
- Communication skills and politeness;
- Organizational skills.

### Positive aspects:

- This job allows you to express your hand skills and creativity when making pastries and cakes or your own specialties. You are in contact with your customers if you work at a shop.

### Negative aspects:

- Working hours are organized differently, depending on a company or a shop. Bakers work very often on weekends and Sundays and working three-shifts is not rare. The work may sometimes be hectic and strenuous and requires standing for prolonged periods.

## Career path/ fields of work

The baker's job requires completion of a three-year secondary vocational education.

Bakers can work in bakery product manufacturing facilities, food stuff departments of large retail stores or run their own bakery business.