



BAKER

THIS BC PROGRAM HAS BEEN HARMONIZED AND IS BASED ON RSOS 2022

Occupation Description

Bakers prepare products such as fermented goods, cookies, quick breads, pastries, cakes, chocolates, confections and frozen desserts. Bakers prepare doughs and batters for baked goods according to formulations. They use mechanized and non-mechanized tools and equipment such as measuring devices, different types of pans, and weight scales in the production of baked goods. Some tools and equipment are digital or computerized. Bakers use bakery equipment such as ovens, fryers, mixers, dough handling equipment, refrigerators and freezers. Other specialized equipment includes chocolate tempering (crystalizing) machines, ice cream makers and depositors. Bakers are responsible for maintaining their tools and equipment in a clean, safe and sanitary manner.

For detailed information on the scope of knowledge and skills taught and assessed in this program refer to the Program Outline, available on the SkilledTradesBC website.

Pathways to Certification

In BC, an individual can become certified as a Baker by completing the Baker program or by challenging the certification. Apprenticeship programs are for individuals who have an employer to sponsor them and challenge programs are for individuals who have extensive experience working in the occupation and wish to challenge the certification.

Youth can begin an apprenticeship in high school through the Youth Train in Trades or Youth Work in Trades programs. The Youth Work in Trades program is available for any trade if an employer is willing to sponsor the student. Trades offered through the Youth Train in Trades vary by region; contact your local school district to find out which technical training programs are being offered through the Youth Train in Trades program in your region.

Foundation programs, where available, provide adults and youth who do not have work experience or employer sponsorship with an opportunity to gain the knowledge and skills needed to enter the occupation. Individuals who wish to enroll in a Foundation program must register directly with the training provider.

Recommended Education

The following education is **recommended** for apprentices entering this occupation. These are not prerequisites, but rather a desired level of skill or knowledge that will contribute to success in the industry.

- Grade 10 or equivalent including English 10, Mathematics 10 and Science 10
- Preferred: Grade 12
- See <https://curriculum.gov.bc.ca/> for a list of current BC High school course names

The following education is **required** prior to enrolment in the technical training for this occupation. It will be verified by the training provider upon enrolment.

- FOODSAFE Level 1 certificate

SkilledTradesBC Registration

Individuals who wish to begin an apprenticeship in this program must register with SkilledTradesBC along with their sponsor. Application forms for all programs are available from the SkilledTradesBC website. Online registration is also available for most programs through the SkilledTradesBC website.

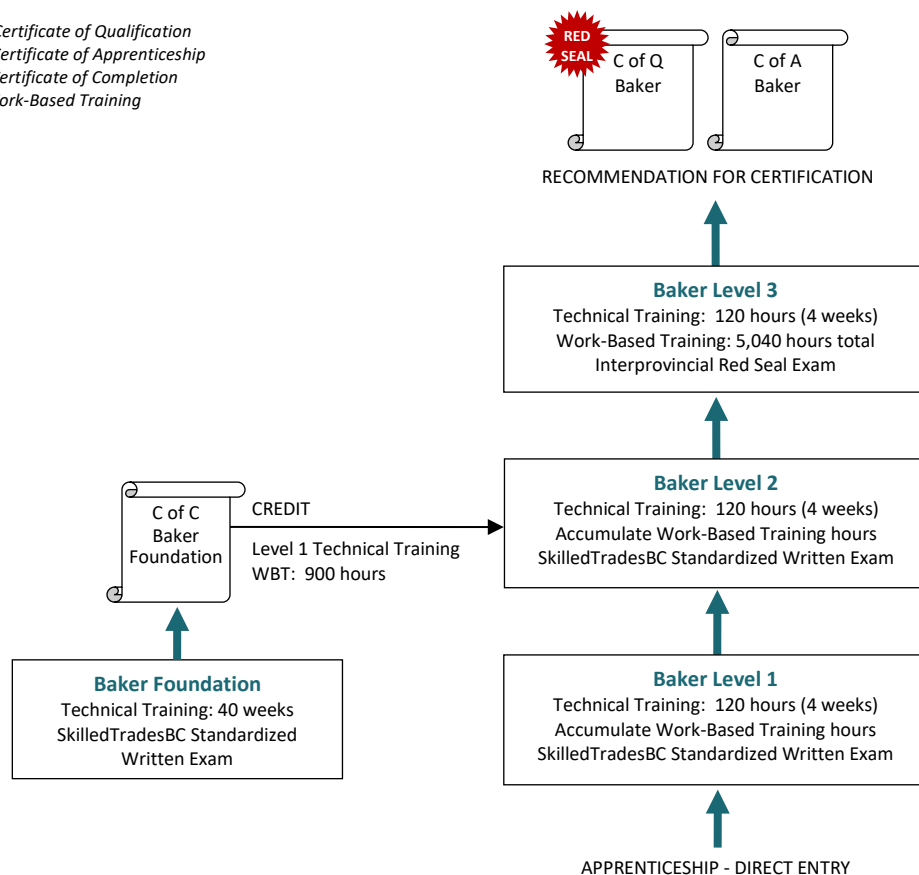
Those who wish to challenge the Baker certification must complete the Baker Challenge Application and submit it to SkilledTradesBC. Challenge applications are assessed for proof of workplace hours and scope of experience prior to acceptance of the individual into the Challenge pathway.



Apprenticeship Pathway

This graphic provides an overview of the Baker apprenticeship pathway.

*C of Q = Certificate of Qualification
C of A = Certificate of Apprenticeship
C of C = Certificate of Completion
WBT = Work-Based Training*



CREDIT FOR PRIOR LEARNING

Individuals who hold the credentials listed below are entitled to receive partial credit toward the completion requirement of this program

None



Apprenticeship Program Standards

Credentials Awarded

- Baker – Certificate of Qualification with Red Seal endorsement
- Baker – Certificate of Apprenticeship

**SkilledTradesBC
Registration Prerequisites**

- Agreement signed by the employer to sponsor the apprentice

Completion Requirements Certification as a Baker is awarded upon successful completion of:

Requirement	Level of Achievement Required
Technical Training	Minimum 70% in each level of technical training: ▪ Level 1: 120 hours (or 4 weeks*) and SkilledTradesBC Standardized Written Exam ▪ Level 2: 120 hours (or 4 weeks*) and SkilledTradesBC Standardized Written Exam ▪ Level 3: 120 hours (or 4 weeks*)
Interprovincial Red Seal Exam	▪ Minimum 70%
Work-Based Training	▪ 5,040 hours
Recommendation for Certification	▪ Recommendation for certification signed by the Sponsor and an individual holding credentials eligible for sign-off authority

*(*Assuming 30 hours in school per week)*

Program Duration

Duration varies depending on how training is delivered, but the program generally takes 3 years to complete.

The technical training requirement is typically met through block-release training (full-time, at school) delivered by a SkilledTradesBC-approved training provider. It can also be met through approved alternative training models (e.g., distance education, online, part-time) and/or level challenge where these options are available.

Sign-off Authority

Credentials eligible to sign-off on the Recommendation for Certification:

- Baker – Certificate of Qualification
- Baker – Interprovincial Red Seal endorsement
- Cook (Professional Cook 3) – Interprovincial Red Seal endorsement
- Cook – Certificate of Qualification
- Certified Chef de Cuisine
- SkilledTradesBC-issued letter authorizing supervision and sign-off of apprentices in this occupation

Challenging a Level

The following levels of technical training can be challenged for advanced placement in this program.

- Level 1
- Level 2

Cross-Program Credits

Individuals who hold the credentials listed below are entitled to receive partial credit toward the completion requirements of this program

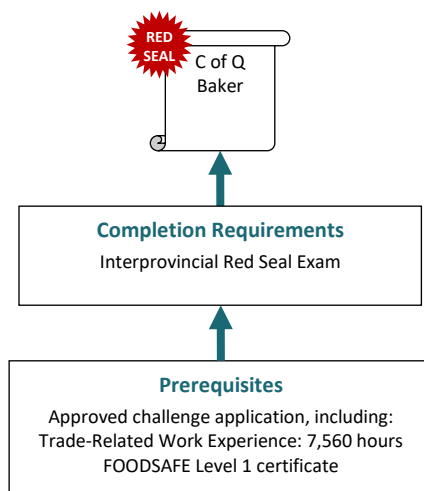
Credential	Credit(s) Granted
▪ None	▪ N/A



Challenge Pathway

This graphic provides an overview of the Baker challenge pathway.

C of Q = Certificate of Qualification



CREDIT FOR PRIOR LEARNING

Individuals who hold the credentials listed below are entitled to receive partial credit toward the completion requirements of this program

None

Challenge Program Standards

Credentials Awarded

Baker – Certificate of Qualification with Red Seal endorsement

SkilledTradesBC Registration Prerequisites

- An approved Challenge Application, which includes:
- 7,560 documented hours of directly related experience working in the occupation
 - Evidence of achievement of required competencies
 - FOODSAFE Level 1 certificate

Credit for Prior Learning

Individuals who hold the credentials listed below are considered to have met, or partially met, the prerequisites for challenging this program:

Credential

- None

Credit(s) Granted

- N/A

Completion Requirements

Certification as a Baker is awarded upon successful completion of:

Requirement

Interprovincial Red Seal Exam

Level of Achievement Required

- Minimum 70%



Foundation Program

Refer to the Apprenticeship pathway diagram for this program to see how the Baker Foundation program leads to apprenticeship in this trade.

Foundation Program Standards

Credentials Awarded

Baker – Certificate of Completion

Enrollment Prerequisites

Contact training provider. Prerequisites vary between training institutions

Completion Requirements

A Certificate of Completion in this program is awarded upon successful completion of:

Requirement

Level of Achievement Required

Technical Training and SkilledTradesBC standardized written exam

- Minimum 70%

Program Duration

Duration varies depending on how training is delivered, but the program generally takes 40 weeks to complete, assuming 30 hours in school per week.

Credit toward Apprenticeship

Individuals who complete the Baker Foundation program will receive the following credit toward completion of the Red Seal Baker apprenticeship program:

- Technical Training: Level 1
- Work-Based Training: 900 hours



Supporting Documents

Baker Program Outline 2024 – Defines the full scope of knowledge and skills required to competently perform the occupation in BC. Available from the SkilledTradesBC website.

Baker Red Seal Occupational Standard (2023) – Prepared by industry experts, under the guidance of the federal government, for Red Seal trades to define the national standard of competence for the trade. Available from the Red Seal website: www.red-seal.ca.

Contacts

SkilledTradesBC manages B.C.'s industry training and apprenticeship programs. Contact SkilledTradesBC Customer service if you have any questions regarding registration, examinations or certification for this program.

Telephone:	778-328-8700	Fax:	778-328-8701
Toll Free (within BC):	1-866-660-6011	Email:	customerservice@skilledtradesbc.ca
Website:	www.skilledtradesbc.ca		

Revision History

The standards for this program were reviewed and/or updated on the dates below.

Program Standards Approved:	January 2006
Updated:	July 2013
Updated:	March 2022
Updated:	January 2024

Program Profiles are updated regularly. Visit www.skilledtradesbc.ca for the most current version.