

The Baking Industry

A PROFESSIONAL CAREER

Craft or Artisan Baker Confectioner

Bakery Operative
Production of :-

- Bread and fermented products-cakes-biscuits
- Pies-tarts-savoury products
- Chocolates
- Cake decorator
- Wedding and celebration cakes in royal icing, sugar paste or cream
- Shop Assistant

YOUR JOURNEY CHOICE

Career in Baking

School, College, University, Work Experience

School – Apprenticeship in Baking (Level 2 & 3 while working in a bakery)

Working in a bakery - attend part time training at the local college to achieve qualifications.

Automated Bakery Operator

- Mixes-Process-Ovens
- Bakery Engineer

TECHNICAL & MANAGEMENT

Management in Bakery – Production-Sales

Quality Assurance

Technical – Food Hygiene, Allergens, Dispatch, Packaging,

Engineering, Food Science

New Product Development

Food Technologist

Flour Milling

Bakery Technician

Instore Bakery

A bakery within a supermarket

- Bakery work/ operative – production of bread and cakes