



| NSW Department of Education

Baker and Pastrycook

Bakers and pastrycooks prepare and bake bread loaves and rolls, buns, cakes, biscuits and pastry goods.

education.nsw.gov.au



Job title examples

- Baker
- Pastrycook
- Patisier
- Pastry Chef

What bakers and pastrycooks do

- check the cleanliness of equipment and operation of premises before production runs to ensure compliance with occupational health and safety regulations
- check the quality of raw materials and weigh ingredients
- knead, mature, cut, mould, mix and shape dough and pastry goods
- prepare pastry fillings
- monitor oven temperatures and product appearance to determine baking times
- coordinate the forming, loading, baking, unloading, de-panning and cooling of batches of bread, rolls and pastry products
- glaze buns and pastries, and decorate cakes with cream and icing
- operate machines which roll and mould dough and cut biscuits
- empty, clean and grease baking trays, tins and other cooking equipment

Main employing industries

- Manufacturing – food products
- Retail Trade



To find out more regarding these related jobs, visit education.nsw.gov.au/job-guides.

Information sources

Occupations: Australian Bureau of Statistics, Australian and New Zealand Standard Classification of Occupations, 1220.0

Employment: Australian Bureau of Statistics, Labour Force, Australia, Detailed, Quarterly, 6291.0.55.003

Skills shortages: Department of Employment, Skill Shortage List NSW 2015-16

Job prospects: Centre of Policy Studies (CoPS), Victoria University, Employment Forecast Data for NSW 2015/16 to 2022/23

Earnings: Department of Employment, joboutlook.gov.au, based on ABS Characteristics of Employment Survey, August 2014

Qualifications

The following government subsidised qualifications are available in NSW:

Certificate III in Plant Baking available as an apprenticeship or qualification

Certificate III in Retail Baking (Cake and Pastry) available as an apprenticeship or qualification

Certificate III in Retail Baking (Combined) available as an apprenticeship or qualification

Certificate III in Patisserie available as an apprenticeship or qualification

Certificate IV in Patisserie available as a traineeship or qualification

Apprenticeships and traineeships: Find out how to get an [apprenticeship or traineeship](#).

Course fees: You may be eligible for government subsidised training under Smart and Skilled. Go to the [Course Finder](#) to find training in your area, estimate your fee and find a training provider.

Job prospects and pay

- There are around 8,366 bakers and pastrycooks working in NSW.
- Over the next four years, employment in this occupation is expected to remain stable in NSW.
- Employers report current state-wide baker shortages in NSW and difficulties in recruiting qualified and experienced pastrycooks for positions in small independent retail patisseries.

Average weekly full time earnings (before tax):

- Bakers and Pastrycooks: \$990
- All occupations: \$1,200

Related jobs

- Chef
- Cook
- Fast Food Cook
- Food Trades Assistant
- Kitchenhand