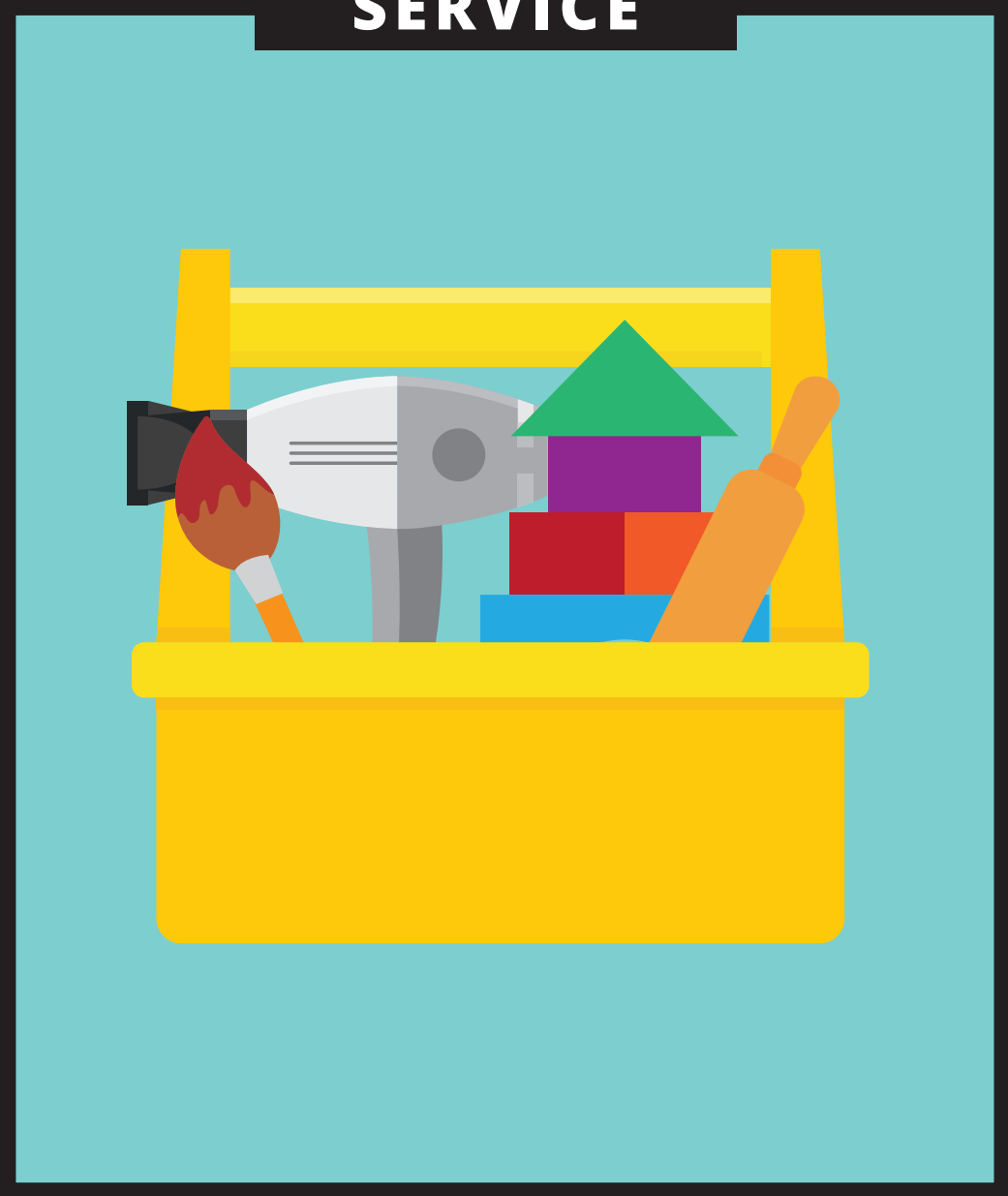


SERVICE



Baker-Pâtissier

A baker-pâtissier prepares and bakes pies, tarts, squares, bread, rolls, cookies, cakes and other items for commercial and retail establishments as well as restaurants.

Do you have a love for food? Are you creative? Can you work on your feet for long hours? Would you be able to be exposed to high heat due to ovens or dust from sugar and flour?



MOST IMPORTANT ESSENTIAL SKILLS

- communication
- collaboration
- creativity and innovation
- numeracy
- problem solving



POTENTIAL EARNINGS

Hourly wage

from \$17.20 to \$22.00

Annual salary

from \$31,000 to \$43,000

Make up to 100K during your apprenticeship



CAREER OPPORTUNITIES

You could work in:

- a baking factory
 - a restaurant
 - a hotel
 - a retail bakery
 - a grocery store
 - a cafeteria
- or one day have your OWN business!

Other related trades:

- Assistant cook (415B)
- Baker (423A)
- Chef (415C)
- Institutional cook (415D)



To become a baker-pâtissier, you could participate in an apprenticeship.

Start your apprenticeship now with OYAP!



IMPORTANT DETAILS

- **CODE 423C**
- Non-compulsory trade
- 6,130 hours on-the-job + 870 hours of in-school training (levels 1, 2, 3)
- Total of 7,000 hours (approximately three and a half years)
- Certifying exam

Check out the specialized programs in your high school to explore the trades!

Let OYAP be your helping hand!

Visit [Skilled Trades Ontario](#) for more information and a [report](#) on this trade.