

BAKER

Occupation Description

“*Baker*” means a person who is responsible for the preparation and production of all baked foods. Bakers prepare bread, rolls, muffins, pies, pastries, cakes and cookies in retail and wholesale bakeries and dining establishments.

For detailed information on the scope of knowledge and skills taught and assessed in this program refer to the Program Outline, available on the ITA 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 and/or Required 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

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

ITA Registration

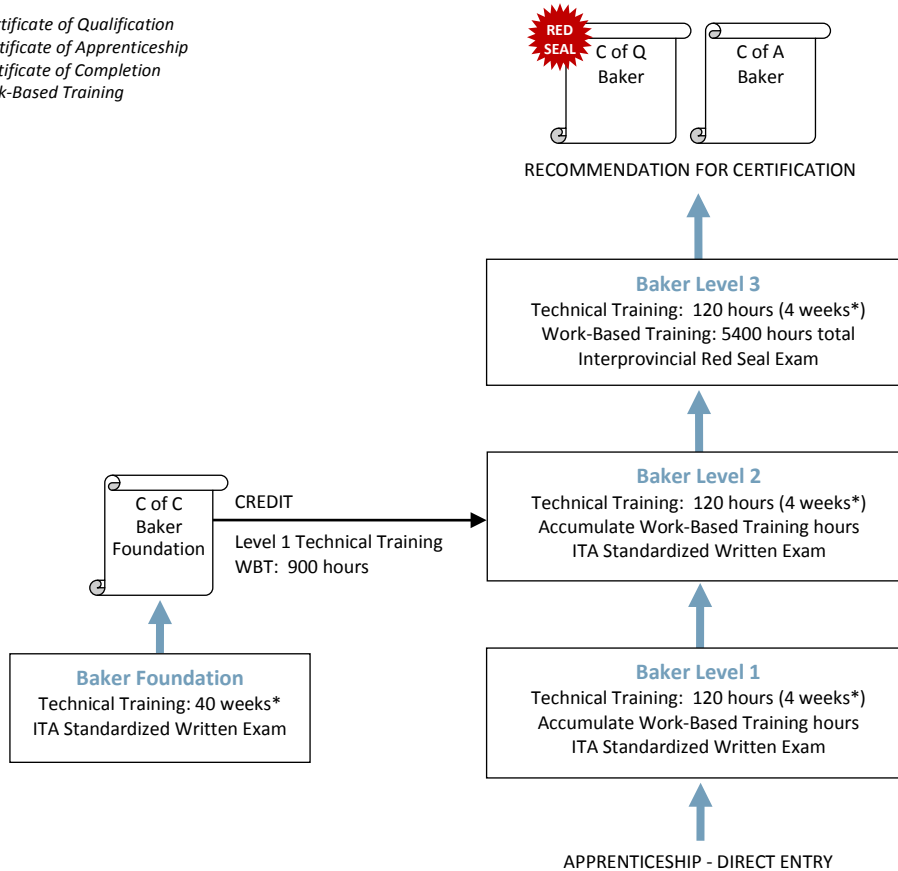
Individuals who wish to begin an apprenticeship in this program must register with ITA along with their sponsors. Application forms for all programs are available from the ITA website. Online registration is also available for most programs through the ITA website.

Those who wish to challenge the Baker certification must complete the Baker Challenge Application and submit it to ITA. 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



**Suggested duration based on 30-hour week*

CROSS-PROGRAM CREDITS

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

None



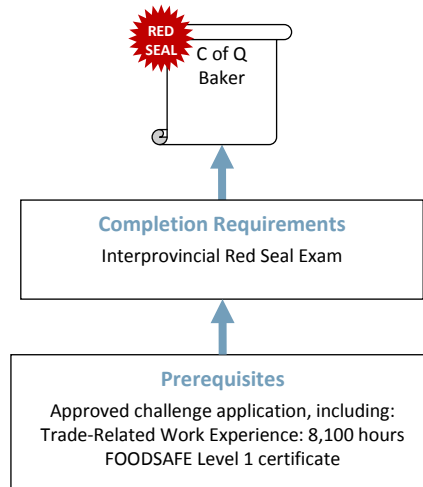
Apprenticeship Program Standards

Credentials Awarded	<ul style="list-style-type: none"> ▪ Baker – Certificate of Qualification with Interprovincial Red Seal endorsement ▪ Baker – Certificate of Apprenticeship 										
ITA Registration Prerequisites	<ul style="list-style-type: none"> ▪ Agreement signed by the employer to sponsor the apprentice 										
Completion Requirements	<p>Certification as a Baker is awarded upon successful completion of:</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; width: 50%;">Requirement</th> <th style="text-align: left; width: 50%;">Level of Achievement Required</th> </tr> </thead> <tbody> <tr> <td>Technical Training</td> <td> Minimum 70% in each level of technical training: <ul style="list-style-type: none"> ▪ Level 1: 120 hours (or 4 weeks*) and ITA Standardized Written Exam ▪ Level 2: 120 hours (or 4 weeks*) and ITA Standardized Written Exam ▪ Level 3: 120 hours (or 4 weeks*) </td> </tr> <tr> <td>Interprovincial Red Seal Exam</td> <td> <ul style="list-style-type: none"> ▪ Minimum 70% </td> </tr> <tr> <td>Work-Based Training</td> <td> <ul style="list-style-type: none"> ▪ 5,400 hours </td> </tr> <tr> <td>Recommendation for Certification</td> <td> <ul style="list-style-type: none"> ▪ Recommendation for certification signed by the Sponsor and an individual holding credentials eligible for sign-off authority </td> </tr> </tbody> </table> <p style="text-align: center;"><i>(*Assuming 30 hours in school per week)</i></p>	Requirement	Level of Achievement Required	Technical Training	Minimum 70% in each level of technical training: <ul style="list-style-type: none"> ▪ Level 1: 120 hours (or 4 weeks*) and ITA Standardized Written Exam ▪ Level 2: 120 hours (or 4 weeks*) and ITA Standardized Written Exam ▪ Level 3: 120 hours (or 4 weeks*) 	Interprovincial Red Seal Exam	<ul style="list-style-type: none"> ▪ Minimum 70% 	Work-Based Training	<ul style="list-style-type: none"> ▪ 5,400 hours 	Recommendation for Certification	<ul style="list-style-type: none"> ▪ Recommendation for certification signed by the Sponsor and an individual holding credentials eligible for sign-off authority
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Recommendation for Certification	<ul style="list-style-type: none"> ▪ Recommendation for certification signed by the Sponsor and an individual holding credentials eligible for sign-off authority 										
Program Duration	<p>Duration varies depending on how training is delivered, but the program generally takes 3 years to complete.</p> <p>The technical training requirement is typically met through block-release training (full-time, at school) delivered by an ITA-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.</p>										
Sign-off Authority	<p>Credentials eligible to sign-off on the Recommendation for Certification:</p> <ul style="list-style-type: none"> ▪ Baker – Certificate of Qualification with Interprovincial Red Seal endorsement ▪ Baker – Certificate of Qualification ▪ Cook (Professional Cook 3) – Interprovincial Red Seal endorsement ▪ Cook – Certificate of Qualification ▪ Certified Chef de Cuisine ▪ ITA-issued letter authorizing supervision and sign-off of apprentices in this occupation 										
Challenging a Level	<p>The following levels of technical training can be challenged for advanced placement in this program:</p> <ul style="list-style-type: none"> ▪ Level 1 ▪ Level 2 										
Cross-Program Credits	<p>Individuals who hold the credentials listed below are entitled to receive credit toward the completion requirements of this program</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; width: 50%;">Credential</th> <th style="text-align: left; width: 50%;">Credit(s) Granted</th> </tr> </thead> <tbody> <tr> <td> <ul style="list-style-type: none"> ▪ None </td> <td> <ul style="list-style-type: none"> ▪ N/A </td> </tr> </tbody> </table>	Credential	Credit(s) Granted	<ul style="list-style-type: none"> ▪ None 	<ul style="list-style-type: none"> ▪ N/A 						
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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 Interprovincial Red Seal endorsement

ITA Registration Prerequisites An approved Challenge Application, which includes:

- 8,100 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	Credit(s) Granted
▪ None	▪ N/A

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

Requirement	Level of Achievement Required
Interprovincial Red Seal Exam	▪ Minimum 70%

Foundation Program

Refer to the Apprenticeship pathway credentialing model for this program to see how the Baker Foundation program fits into the apprenticeship pathway for this occupation.

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 ITA Standardized Written Exam	<ul style="list-style-type: none"> ▪ Minimum 70%
Program Duration	Duration varies depending on how training is delivered, but the program generally takes 40 weeks to complete.	
Credit toward Apprenticeship	Individuals who complete the Baker Foundation program will receive the following credit toward completion of the Baker apprenticeship program: <ul style="list-style-type: none"> ▪ Technical Training: Level 1 ▪ Work-Based Training: 900 hours 	
Training Topics	General Areas of Competence <ul style="list-style-type: none"> ▪ Apply Occupational Skills ▪ Prepare Breads and Rolls ▪ Prepare Sweet Yeast Products ▪ Prepare Cookies ▪ Prepare Cakes ▪ Prepare Pies, Puff and Pastry Doughs ▪ Assemble, Ice and Decorate Cakes, French Pastries and Petit Fours 	Essential Skills <ul style="list-style-type: none"> ▪ Reading ▪ Writing ▪ Document Use ▪ Numeracy ▪ Computer Use ▪ Thinking ▪ Oral Communication ▪ Working with Others



Supporting Documents

Baker Program Outline (2011) – Defines the full scope of knowledge and skills required to competently perform the occupation in BC. Available from the ITA website.

Baker National Occupational Analysis (2006) – 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

The **Industry Training Authority** (ITA) manages B.C.'s industry training and apprenticeship programs. Contact ITA Customer service if you have any questions regarding registration, examinations or certification for this program.

Telephone: 778-328-8700
Toll Free (within BC): 1-866-660-6011
Website: www.itabc.ca

Fax: 778-328-8701
email: customerservice@itabc.ca

Revision History

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

Program Standards Approved: March 2002
Updated: January 2006
July 2013

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