

Occupation Profile

Industries Employing

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Bakers
(SOC Code : 51-3011)
in California

Mix and bake ingredients according to recipes to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods. Include pastry chefs in restaurants and hotels with "Chefs and Head Cooks" (35-1011).

Employers usually expect an employee in this occupation to be able to do the job after Long-term on-the-job training (> 12 months) .

Occupational Wages [\[Top\]](#)

Area	Year	Period	Hourly Mean	Hourly by Percentile		
				25th	Median	75th
California	2022	1st Qtr	\$18.47	\$14.99	\$18.04	\$19.06

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Occupational Projections of Employment (also called "Outlook" or "Demand") [\[Top\]](#)

Area	Estimated Year-Projected Year	Employment		Employment Change		Total Job Openings
		Estimated	Projected	Number	Percent	
California	2018 - 2028	26,500	29,000	2,500	9.4	40,420

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Job Openings from JobCentral National Labor Exchange [\[Top\]](#)

Enter a Zip Code [Find a Zip code in California](#)

Within miles of Zip Code.

Search Jobs

Industries Employing This Occupation (click on Industry Title to View Employers List) [\[Top\]](#)

Industry Title	Number of Employers in State of California	Percent of Total
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Employment for Occupation in State of California

Bakeries and Tortilla Manufactur	5,335	35.9%
Grocery and Convenience Retailer	14,966	24.5%
Restaurants and Other Eating Plac	96,146	18.5%
Accommodation	11,140	1.7%
Employment Services	4,891	1.4%

[About Staffing Patterns](#)

Training Programs (click on title for more information) [\[Top\]](#)

Program Title

[Baking and Pastry Arts/Baker/Pastry Chef](#)

[About Training & Apprenticeships](#)

About This Occupation (from O*NET - The Occupation Information Network) [\[Top\]](#)

Top Tasks (Specific duties and responsibilities of this job.)

Check products for quality and identify damaged or expired goods.

Observe color of products being baked and adjust oven temperatures, humidity, or conveyor speeds accordingly.

Set oven temperatures and place items into hot ovens for baking.

Measure or weigh flour or other ingredients to prepare batters, doughs, fillings, or icings, using scales or graduated containers.

Combine measured ingredients in bowls of mixing, blending, or cooking machinery.

Roll, knead, cut, or shape dough to form sweet rolls, pie crusts, tarts, cookies, or other products.

Place dough in pans, molds, or on sheets and bake in production ovens or on grills.

Adapt the quantity of ingredients to match the amount of items to be baked.

Check the quality of raw materials to ensure that standards and specifications are met.

Check equipment to ensure that it meets health and safety regulations and perform maintenance or cleaning, as necessary.

[More Tasks for Bakers](#)

Top Skills used in this Job

Active Listening - Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.

Monitoring - Monitoring/Assessing performance of yourself, other individuals, or organizations to make improvements or take corrective action.

Critical Thinking - Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.

Coordination - Adjusting actions in relation to others` actions.

Reading Comprehension - Understanding written sentences and paragraphs in work related documents.

Social Perceptiveness - Being aware of others` reactions and understanding why they react as they do.

Speaking - Talking to others to convey information effectively.

Operation Monitoring - Watching gauges, dials, or other indicators to make sure a machine is working properly.

Time Management - Managing one`s own time and the time of others.

Judgment and Decision Making - Considering the relative costs and benefits of potential actions to choose the most appropriate one.

[More Skills for Bakers](#)

Data for Abilities not available.

[More Abilities for Bakers](#)

Top work values (Aspects of this job that create satisfaction.)

Achievement - Occupations that satisfy this work value are results oriented and allow employees to use their strongest abilities, giving them a feeling of accomplishment.

Independence - Occupations that satisfy this work value allow employees to work on their own and make decisions.

[More WorkValues for Bakers](#)

Top Interests (The types of activities someone in this job would like.)

Realistic - Realistic occupations frequently involve work activities that include practical, hands-on problems and solutions. They often deal with plants, animals, and real-world materials like wood, tools, and machinery. Many of the occupations require working outside, and do not involve a lot of paperwork or working closely with others.

Conventional - Conventional occupations frequently involve following set procedures and routines. These occupations can include working with data and details more than with ideas. Usually there is a clear line of authority to follow.

[More Interests for Bakers](#)

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