

Bakers

SOC: 51-3011 • Career Profile Report

■ Key Facts

<div>\$36,650</div> <div>Median Salary</div>	<div>249,100</div> <div>Employment</div>	<div>+6.0%</div> <div>Growth Rate</div>
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■ Requirements & Salary Range

Education: No formal educational credential

■ Automation Risk Assessment

Medium Risk - 38.0% probability of being automated in the next 10-20 years.
This job has some routine elements but still requires human judgment and interaction.

■■ Work-Life Balance

6.7/10 - Good work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	8.4/10	Investigative	5.0/10
Artistic	3.8/10	Social	4.6/10
Enterprising	4.0/10	Conventional	8.0/10

■ Top Skills Required

Communication skills, Detail oriented, Math skills, Physical stamina, Physical strength

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Bakers typically perform the following tasks:

- Check products for quality, and identify damaged or expired goods.
- Set oven temperatures, and place items into hot ovens for baking.
- Combine measured ingredients in bowls of mixing, blending, or cooking machinery.
- Place dough in pans, molds, or on sheets, and bake in production ovens or on grills.
- Set time and speed controls for mixing machines, blending machines, or steam kettles so that ingredients will be mixed or cooked according to instructions.
- Measure or weigh flour or other ingredients to prepare batters, doughs, fillings, or icings, using scales or graduated containers.
- Observe color of products being baked, and adjust oven temperatures, humidity, or conveyor speeds accordingly.
- 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.
- Adapt the quantity of ingredients to match the amount of items to be baked.
- Apply glazes, icings, or other toppings to baked goods, using spatulas or brushes.
- Decorate baked goods, such as cakes or pastries.
- Roll, knead, cut, or shape dough to form sweet rolls, pie crusts, tarts, cookies, or other products.
- Direct or coordinate bakery deliveries.
- Order or receive supplies or equipment.
- Prepare or maintain inventory or production records.
- Operate slicing or wrapping machines.
- Develop new recipes for baked goods.

*Generated by StartRight • Data from U.S. Bureau of Labor Statistics & O*NET*

Source: <https://www.bls.gov/ooh/production/bakers.htm>