



APPRENTICESHIP

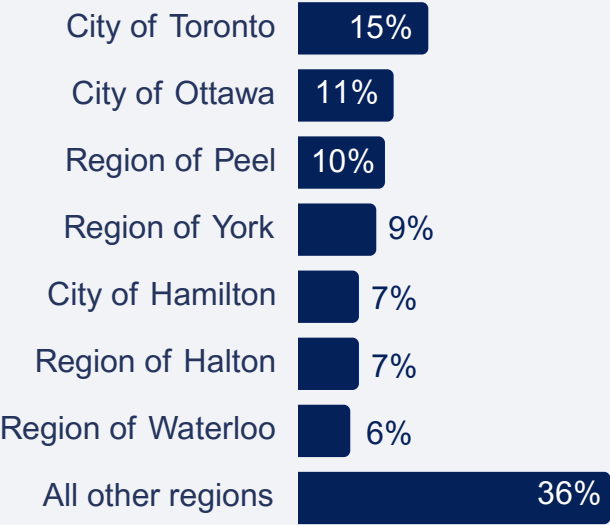
Baker-Pâtissiers prepare bread, rolls, muffins, pies, pastries, cakes and cookies in retail and wholesale bakeries and dining establishments.

Experienced workers who have not completed an Ontario apprenticeship but have equivalent qualifications or experience in their trade can use the [Trade Equivalency Assessment Process](#).

Academic entry grade	Grade 12
On-the-job training	6,130 hours (approximately 3.5 years)
Technical training	870 hours (approximately seven months across three levels)
Required skills	Attention to detail, Reliability, Decision-making, Customer service

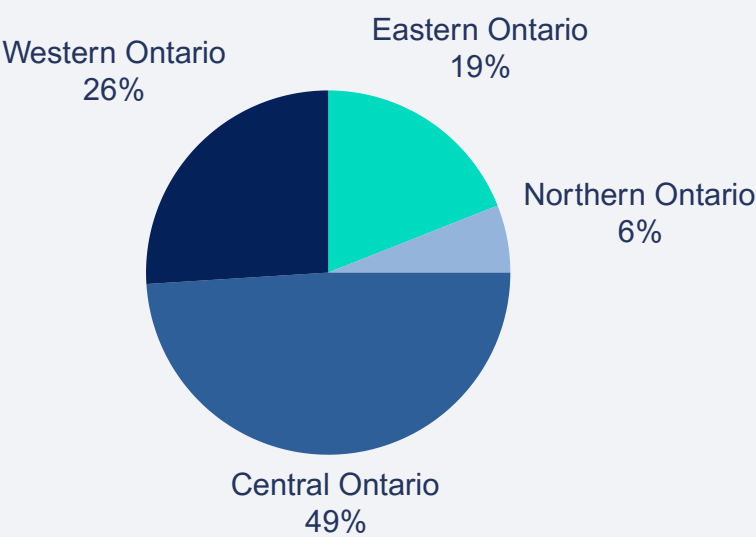
WORKFORCE PROFILE

Highest Job Postings by Region



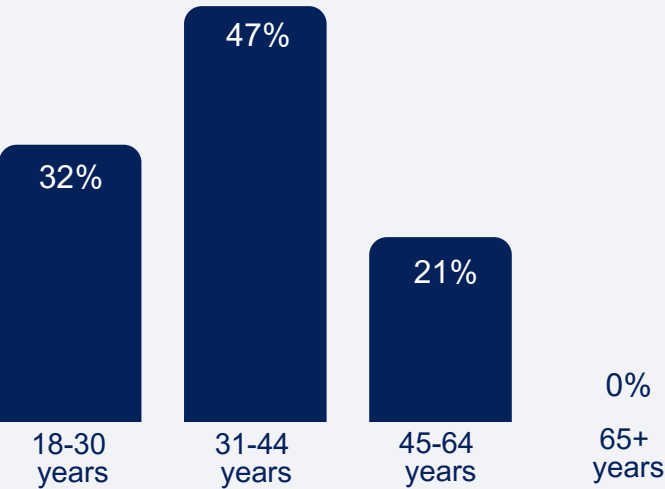
Source: Workforce Planning Ontario, Labour Market Insights Report 2023

Job Postings by Area in Ontario



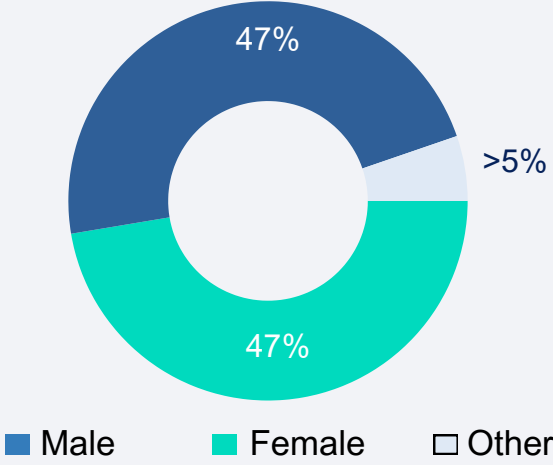
Source: Workforce Planning Ontario, Labour Market Insights Report 2023

Certificates of Qualification Issued by Age Group



Source: Skilled Trades Ontario 2023

Certificates of Qualification Issued by Gender



Source: Skilled Trades Ontario 2023

Certificates of Qualification Issued



Source: Skilled Trades Ontario 2023

INCOME PROFILE

Annual Salary Range

\$31,000 - \$43,000

Source: Workforce Planning Ontario, Labour Market Insights Report 2022

Hourly Salary Range

\$16 - \$22

Source: Workforce Planning Ontario, Labour Market Insights Report 2022

The information in this report applies to trades/occupations with the National Occupational Code 63202: 423C Baker-Pâtissier.

Data points in various graphs within this report may not add up to 100% due to rounding and data suppression practices implemented for confidentiality purposes.

In graphs where 2023 data is missing, the most recent data from 2022 has been substituted.

Please refer to the FAQs for additional information and definitions. [Find out more.](#)