

## **"Bakers, pastry-cooks and confectionery makers"**

7703 Bakers, pastry chefs and confectioners

Bakers, pastry chefs, and confectioners make various kinds of bread, cakes, and other flour-based products, as well as chocolates and sweets.

Their tasks include:

- make bread, cookies, cakes, cakes, noodles and other products made with flour;
- make sweets and sweets by hand, with the help of utensils and some machines, mixing sugar, chocolate and other ingredients;
- combine the ingredients measured in containers of mixing, kneading or cooking machines;
- check the quality of raw materials to ensure that standards and specifications are met;
- apply baths, glazes and other coatings to baked products, using spatulas or brushes;
- check the cleanliness of the equipment and the state of the premises before production to ensure that the health and safety regulations at work are complied with;
- monitor the oven temperatures and the appearance of the products to determine the baking times;
- coordinate the preparation, loading, baking, unloading, removal and cooling of batches of bread, rolls, cakes and confectionery products.

Examples of occupations included in this primary group

- Bakers, manufacturing
- Pastry chefs, manufacturing
- Chocolatiers
- Nougat

Related occupations not included in this primary group

- Cooks, 5110
- Machine operators for the production of bakery products, 8160
- Bread-making machine operators, 8160
- Machine operators for the production of chocolate products, 8160