

PCSS Post Secondary Spotlight

So, you want to be a...



Baker Apprenticeship Baker

Blend your passion for baked goods into a career you love in the Baker Apprenticeship. If you have a genuine interest in baking, enjoy chemical processes, possess a keen sense of taste and smell, and are creatively inclined, you have all the ingredients to create a masterpiece in the Baker Apprenticeship.

The Baker Apprenticeship program will prepare you for a host of opportunities through an eight-week apprenticeship format designed to prepare you for Red Seal designation. Your newly acquired skills and expertise from the classroom will serve you well on the job as you master the art of baking, learning from award-winning instructors who have a true commitment to their craft.

Career Opportunities

3 years = Certified Journeyman Baker Papers

After completing the 3rd year training and exam you'll be ready to write the Red Seal exam and pursue your career in:

- Specialty Bakeries
- Restaurants
- Hospitals
- Institutions
- Catering Companies
- Camps and Hotels
- Supermarkets

Academic requirements

- Successful completion of English 10-2, Math 10-3, or a pass mark in all five Canadian General Educational Development (GED) tests, or entrance exam.
- English 30-2, Math 30-3, Physics 20 or Chemistry 20 or Science 20, and related career and technology studies courses are recommended.

Additional information on apprenticeship and industry training is available on [Alberta's Tradesecrets](https://www.alberta.ca/tradesecrets) website.

You can apply for apprenticeship and industry training through [MyTradesecrets](https://www.alberta.ca/tradesecrets).