

Job Referral Service

Bakers (6252)

This form is to be used for the following positions:

Keyask

Baker - Journey person or Apprentice

May be required to work shifts, including split shifts

Must undergo and pass a medical exam prior to starting work

Name: _____ SIN: _____ Reference Number: _____
(First name Last name)

** must select at least one response*

Job Development (select all that apply)

Willing to be trained

Hydro Northern Training and Employment Initiative (HNTEI)/Hydro Pre-Project Training (HPPT) (select all that apply)

HNTEI/HPPT – Trainee

HNTEI/HPPT – Completed

*** Education (select only one option)**

Less than high school

Some high school

Completion of high school

Some college/CEGEP/vocational or technical training

Completion of college/CEGEP/vocational or technical training

Some university

Completion of university

*** Credentials (certificates, licences, memberships, courses, etc.) (select all that apply)**

None

1st Level Apprentice

2nd Level Apprentice

3rd Level Apprentice

Recognition in Occupation (select all that apply)

Baker Trade Certification

Experience _____

Baker Red Seal Certificate

Experience _____

Other baking training

Experience _____

Work experience - No credential

Experience _____

*** Experience (select only one option)**

No experience

Less than one year

1 - 2 years

2 - 5 years

5 - 10 years

10+ years

Job Referral Service

Bakers (6252)

Languages (select all that apply)

- Speak English
- Read English
- Write English

Volume (select all that apply)

- Less than 30 persons
- 30-100 persons
- 101-300 persons
- 301-500 persons
- 501-1000 persons
- Greater than 1000 persons

- Experience _____
- Experience _____
- Experience _____
- Experience _____
- Experience _____
- Experience _____

Type of Equipment (select all that apply)

- Conventional oven
- Penderch oven
- Rotary oven
- Microwave oven
- Moulds
- Automated mixer or processor

Specific Skills (select all that apply)

- Prepare doughs and batters
- Bake mixed dough and batters
- Prepare special orders
- Frost and decorate cakes and baked goods
- Draw up production schedules
- Ensure that the quality of products meets established standards
- Inspect kitchen and food service areas

Additional Skills (select all that apply)

- Requisition or order materials, equipment and supplies
- Maintain records and inventory
- Supervise baking personnel and kitchen staff
- Train staff
- Schedule staff
- Instruct apprentices