

Job Referral Service

Bakers (6252)

This form is to be used for the following positions:

Wuskwatim

Baker - Journeyperson 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 train
- Hydro Pre-Project Training (HPPT) (select all that apply)
 - HPPT - Trainee
 - 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

Languages (select all that apply)

- Speak English

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- 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