



<https://www.internshipwireds.online/job/rcl-foods-learnership/>

RCL Foods: Baking Learnership 2026/2026 New Hiring

Description

RCL Foods is excited to offer a Baking Learnership program to individuals who are passionate about the art and science of baking. This program is designed to provide hands-on training and valuable industry experience in the field of baking, preparing learners for a successful career in the food production sector.

Responsibilities

As a Baking Learner at RCL Foods, you will:

- **Learn the Art of Baking:** Gain comprehensive knowledge and skills related to baking, including mixing, shaping, proofing, and baking various products such as bread, pastries, and confectioneries.
- **Hands-On Training:** Receive practical training in RCL Foods' state-of-the-art baking facilities under the guidance of experienced bakers and industry professionals.
- **Quality Control:** Assist in maintaining the highest standards of product quality, ensuring that baked goods meet the company's specifications and customer expectations.
- **Safety and Hygiene:** Adhere to strict food safety and hygiene protocols, ensuring a clean and safe working environment.
- **Team Collaboration:** Work collaboratively with fellow learners and the bakery team, contributing to a positive and productive work atmosphere.
- **Problem Solving:** Develop problem-solving skills to address common baking challenges and maintain the continuous improvement of production processes.
- **Learning and Development:** Participate in theoretical and practical training sessions, gaining insights into various aspects of baking, including ingredients, equipment, and technology.
- **Compliance:** Adhere to company policies, procedures, and relevant industry regulations at all times.

Qualifications

To be eligible for the Baking Learnership at RCL Foods, candidates should meet the following criteria:

- High school diploma or equivalent (Matric certificate).
- Passion for the baking industry and a strong desire to learn.
- Excellent communication skills.
- Ability to work well in a team.
- Commitment to safety and hygiene standards.
- Eagerness to acquire new skills and knowledge.
- Willingness to adapt to a fast-paced, dynamic work environment.
- South African citizenship or valid work permit.

Job Benefits

- **Training and Development:** Participants will receive comprehensive

Hiring organization

RCL Foods

Employment Type

Intern

Duration of employment

3 Months

Industry

Food and Beverage Manufacturing

Job Location

Pretoria, Gauteng, South Africa, 0002, Pretoria, Gauteng, South Africa

Working Hours

09

Date posted

November 14, 2025

Valid through

09.11.2026

training and hands-on experience in the field of baking, which can serve as a solid foundation for a successful career in the food production industry.

- **Mentorship:** Learners will have the opportunity to work alongside experienced bakers and industry professionals, benefiting from their guidance, expertise, and mentorship.
- **Stipend or Compensation:** Some learnership programs may offer a stipend or compensation to cover living expenses while participating in the program.
- **Work Experience:** This learnership provides valuable work experience, enhancing the learners' resumes and increasing their employability in the food industry.
- **Career Progression:** Successful completion of the program may open up opportunities for permanent employment within RCL Foods or in other food production companies.
- **Networking:** Participants will have the chance to network with professionals in the industry, which can be beneficial for future job prospects and career growth.
- **Skills Development:** The program will enable learners to acquire essential skills related to baking, food safety, and quality control, making them more competitive in the job market.
- **Certification:** Depending on the program, learners may receive a certificate or qualification upon successful completion, further enhancing their credentials.
- **Safety and Hygiene Training:** Learners will gain valuable knowledge and experience in adhering to strict food safety and hygiene standards, a critical aspect of the food production industry.
- **Teamwork:** Learners will develop strong teamwork and collaboration skills, which are essential in any workplace.

Contacts

Interested candidates are encouraged to apply for the Baking Learnership by visiting our official website or submitting their applications through our designated recruitment channels. Please ensure that your application includes a cover letter, your updated resume, and any relevant qualifications or certificates.

RCL Foods is committed to promoting diversity and equal opportunities in the workplace. We encourage applications from candidates of all backgrounds and experiences.

Join RCL Foods' Baking Learnership program to kick-start your career in the exciting world of baking, and be a part of our mission to provide quality food products to the nation.