



Pastry chef

Description

The work of a pastry chef requires creativity as well as a manual ability/hand skills. Pastry chefs make, prepare and decorate various desserts, such as: cakes, cookies, ice creams, small cakes, chocolate, fruit salads, and other products. They process and mix specific ingredients to get high quality and tasty sweets. In their work they use a range of mixing machines, mixers, decorating sets, baking moulds, etc. They cut, knead, bake and decorate in a creative way their products, choose proper ingredients and process them in different ways. They are also responsible for cleaning of machines and tools they use and proper storing of ingredients. If they work in retail, their work tasks include product arrangements, serving and communication to customers. Safety and hygiene measures are also an essential part of their work.

Pastry chefs who run their own business have to organize and plan production and sale, take care of supply and storage, organize their employees, work per order basis and may offer their customers creative and tasty desserts.

Desirable traits/requirements

- Manual ability/ hand skills;
- Creativity and sense of form and decoration;
- Hygiene awareness and sense of order and cleanliness;
- Accuracy;
- Neatness and responsibility;
- Communication skills and politeness;
- Organizational skills;
- Attention to detail.

Positive aspects:

- This job allows you to express your hand skills and creativity when making various sweets. You have the opportunity to express your imagination and offer your specialities and products to the others. There is a wide range of options for further development and advancement.

Negative aspects:

- Working hours of a pastry chef are organized differently. Sometimes his work may be hectic and exhausting and requires long hours on his feet.

Career path/ fields of work

The pastry chef's job requires completion of a three-year secondary vocational education.

The pastry chef works at manufacturing facilities for preparation of desserts, pastry departments of large retails, bakeries, pastry shops or in their own manufacturing facilities.