

Josette Paetow

Ms. Peters

English Period 9

13 April 2012

Making the World Sweeter: A Career as a Pastry Chef

Could one imagine creating art out of food and putting smiles on people's faces by creating delicious and beautiful pastries? A career as a pastry chef is no flaky business as it is filled with sweet rewards. The vocation that I am interested in pursuing is a career as a pastry chef as I have investigated the duties and responsibilities, the working hours and conditions, and the training needed to become a pastry chef. A pastry chef bakes dessert for small business, hotels, or restaurants by making pies and other pastries. The hours of a pastry chef are arduous as he or she will have to work late hours and early mornings. A pastry chef also needs to go to pastry school to learn about how to decorate a cake for weddings and parties.

To begin with, there are definitive duties and responsibilities that a pastry chef is required to perform. For example, a pastry chef is responsible for getting groceries because a pastry chef needs all the ingredients to make bread,

cake, and other yummy pastries.

Also, a pastry chef has to clean the kitchen. By cleaning the kitchen, a pastry chef can prevent mold and bacteria from happening. A pastry chef may also take food orders from customers. Pastry chefs make bread, cakes, biscuits, pies, pastries, crackers, and other baked goods in commercial, institutional, and industrial bakeries. They also make fresh loaves of soft bread as well as layered cakes for restaurants, bakeries, and hotel dining rooms. The bakers have to watch carefully, monitoring the time and temperature for bread and other baked goods.

Also, they need to knead the dough by hand or with a power mixer to make perfect bread. They do not want to burn anything on a tight schedule. If a pastry chef messes up, they will have to start all over from the beginning. Pastry chefs have to weigh, sift, and measure the ingredients to make excellent pastries: According to the Career Information Center Ninth Edition, pastry Chefs and bakers need to do much more than just spoon out a handful of cookie dough and place it on a cooking sheet:

Much of the work at the industrial level is done in an assembly-line fashion: for example, mixers weigh the

ingredients and put them into blending machines; divider machine operators control the machines that shape dough into small balls; and dough molders operate machines that shape the balls into loaves. (85)

Therefore, a career as a pastry chef requires a certain amount of duties and responsibilities.

Also, there are late working hours and conditions that a pastry chef is responsible to perform. A pastry chef works late hours to early mornings: "Bakery Workers usually work 40 hours a week, and some work night and evening shifts" ("Bakery Workers" 327). The chef usually goes into his or her bakery around midnight and leave when all his or her pastries are finished. They have to go to their bakery late at night to make their pastries, so they can taste fresh and delicious. The bakeries bake all their pastries early in the morning because they want them fresh when the customers come and buy them. It depends on the days a pastry chef works to make pastries, usually pastry chefs work seven days a week. Also, some bakery stores need to have a clean and air-conditioned environment to meet state and federal standards. Thus, to be a pastry chef one may have to endure working late hours and warm conditions.

Furthermore, a career as a pastry chef requires specific training to become a pastry chef. Some requirements one needs to be a pastry chef is he or she need to finish high school. Also, one might want to go to postsecondary training. By going to postsecondary training, one can learn some techniques to become a better chef. One also might want to take some college level courses to become more experienced: "In addition to school courses, one may take baking or cooking classes which may be offered locally by community centers, grocery stores, or tech schools"("Bakery Workers"327). To become a pastry chef, one can take classes, correspondence courses, and seminars: "Training programs are sometimes offered by industrial bakeries, but candidates may have to start out as a baker's helper before being admitted to the program"(Pastry Chef and Baker"85). The American Institute of Baking offers all of these classes to become a pastry chef. One also will need to get certification or a license. Some states require one to pass a physical exam and to have a certificate that says he or she is free from all contagious diseases.

Furthermore, most restaurants or bakeries hire workers who usually have some or all education after high school. Two year colleges and vocational schools who offer courses might be a

good idea to take. But, some bakers may learn the job as a pastry chef in armed services. A good sense of smell, touch, and taste are also a very important to become a pastry chef. In addition, having some artistic ability may help him or her decorate cookies, cakes, doughnuts, cake or brownie pops, and other baked goods. By possessing an artistic ability, he or she will be able to decorate goods better than others. Because a pastry chef has to complete specific training, a pastry chef's education and training is extremely essential before he or she can be successful.

In conclusion, after thoroughly researching a career as a pastry chef, I believe that I have found a career that I am interested in pursuing. After researching about becoming a pastry chef, I have confidence in the career. I believe that in ten years I will have a good outlook. So, when you are at that five star hotel and ask who is the one making all the luscious pastries, it will be me.

Works Cited

- "Bakery Works." *Encyclopedia of Career and Vocation Guidance*. 15th. 2. New York, NY: In fobase Learning, 2011. Print.
- I Want to Be. . . A CHEF*. Orlando, Florida: Maze Productions, Inc., 1999. 47. Print.
- "Occupational Outlook Handbook, 2010-11 Edition." *Chef's Head Cooks, and Food Preparation and Serving Supervisors*. Bureau of Labor Statistics United States Department of Labor, 20 Apr 2010. Web. 14 Mar 2012. <<http://www.bls.gov/oco/ocos330.htm>>
- "Pastry Chef and Baker." *Career Information Center*. 9th ed. Farmington Hills, MI: Thomson Gale, 2007. Print.