

## **Bakers/Pastry Chef**

A pastry chef is one who mixes ingredients according to recipes to make bread, pastry and other baked goods. Becoming a pastry chef involves a relative amount of testing and sampling skills. Chefs have to be organized and hard working. They are not only limited to making baked goods but several pastries. A chef's duties include being in charge of managing junior kitchen staff members.

Many pastry chefs also perform administrative duties such as preparing budgets and ordering supplies for pastry making. Inspecting tools and equipment use in the kitchen is also a responsibility of a pastry chef or baker; they also plan menus for restaurants.

### **Work Environment**

Bakers are employed in a wide variety of settings; they work in bakeries, restaurants, and hotels employ pastry chefs. Most bakers work in retail or commercial bakeries (manufacturing facilities), grocery stores or specialty food stores, and restaurants; however pastry chefs typically work in restaurants and hotels.

### **How to get Qualified**

Most bakers learn their skills through long-term on-the-job training. Although no formal education is required it is recommended that one seek formal education. Some pastry chefs learn through an apprenticeship program or by attending a technical or culinary training school.

### **Job Outlook**

Employment of bakers is expected to grow by 6 percent from 2012- 2022. The best opportunity will be provided to those highly skilled bakers with years of experience.