

Patisserie Chef

Jamie is a third-year patisserie chef apprentice who enjoys seeing the joy on people's faces when they eat his desserts. Jamie has a Cert II in Kitchen Operations and a Cert II in Commercial Cookery and dreams of opening his own cafe in the future. Find out more:

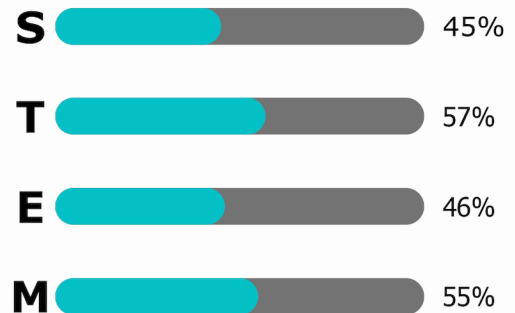
futureyouaustralia.com.au/pathfinders/jamie



'I have this natural ability to bring joy and energy to my passion.'

STEM Meter

How much Science, Technology, Engineering and Mathematics (STEM) does this job use?



Source: jobsandskills.gov.au

5 reasons why you should do this job

- 1** It's a creative and artistic job
- 2** Working with your hands is fun
- 3** You'll make people happy
- 4** Travel opportunities
- 5** Work with lots of different people

3 STEM skills required for this job

Chemistry

Creativity

Ratios

Subjects to develop these skills

Science

English, HASS, Science, Technologies, the Arts

Mathematics

A day in the life of a patisserie chef

- 6.00am** I wake up, go for a shower, get dressed (enclosed shoes are a MUST when working in a kitchen), blow dry, and oil my beard for that day. I have to look good while I make the goodies.
- 6.45am** I kiss my partner goodbye and she hands me last night's leftovers to have for lunch. Then I walk 15 minutes to the train station while bopping along to wicked music; metal or rock is my go-to. I have to catch two trains and a bus to get to work, and I go to my favourite cafe to get a coffee and breakfast between trains.
- 8.50am** Finally, my morning commute is over. I get off the bus and walk a couple hundred meters to the shop.
- 8.52am** I open the shop and turn on the ovens and the coffee machine. I need more caffeine. It's the lifeblood of a hospitality worker. Because we're a dietary specialist bakery and don't do normal bread, we don't need to get to work at 4am like a traditional bread baker would - another benefit of dietary requirement baking is not only can everyone eat it, we all get longer in bed each morning! When my boss arrives, we look at the customers' orders that need to be made today and divide and conquer. Most of the time, an order starts with a 6 or 8-inch chocolate or vanilla base cake. These are the building blocks we need to create before we can decorate! I give my hands a good scrub with soap and then put on my apron, hair and beard net (nobody wants hair in their cupcake!), hat and gloves. Then we put on some good tunes to set the vibe for the day.
- 9.00am** Time to bake. Along with cupcakes, I have to make three batches of brownies, four batches of carrot cake, two batches of big cake squares for mousse cakes, fruit cakes, and cheesecakes for the shop. Being a patisserie chef is like being a "dessert scientist", and I have to use STEM skills every day to make my yummy treats. I measure all my ingredients carefully, and this is where my maths skills come in handy. Ratios are very important. Once you know the ratio of ingredients to each other, you can quickly work out how much flour, sugar, etc., you need that day to make however many cakes are required. If I had to add up all the individual weights, it would take forever! I turn the ovens on and keep an eye on the thermometers to ensure they're at the perfect temperature. Too hot or too cold, and those desserts won't stand a chance. I get out all my baking tools and ingredients and start baking.
- 12.30pm** By this time, I'm starving! It's time for lunch. I sit outside in the sunshine to eat and watch something on my phone. I don't take breaks with the other staff as there's a lot to be done, but we spend a lot of time chatting while we're working so I'm happy for the peace and quiet.
- 1.00pm** I finish lunch and finish off what needs to be baked. I then start to make the fillings and flavourings for the cakes, and some extra so we have spare in the fridge and freezer. No room for error here. I triple-check my ratios and my measurements. Wastage is not a good thing in my job. I also have to mix things in a specific order to ensure the texture and taste is JUST right. It's chemistry in action. I basically spend my days doing fun science experiments with food!
- 2.30pm** It's time to decorate! I work with the head decorator to make sure everything looks delicious and exciting. After I've done the cupcakes, I get out the cake squares and make mousse cakes. I switch between choc raspberry, peanut butter and jam, choc hazelnut, and good old chocolate. I also decorate some other goodies that go behind the counter for Teri to sell. I tried working up the front of the shop but didn't like it as much because customers can be annoying. I much prefer working on the cakes.
- 4.30pm** It's time to start cleaning up and getting ready to head home. It's important to leave the shop clean as a whistle. We take hygiene, health and safety very seriously.
- 5.00pm** I lock up shop and start my long trip home, but this time in reverse. The bus then two trains.
- 7.02pm** I get home, eat dinner with my partner and kids, and we all talk about our days.
- 8.00pm** After I get the kids ready for bed, it's time to relax on the couch with my partner while we watch a movie.
- 10.00pm** It's time to turn the TV off and get some sleep for a bright and early start tomorrow.