

# Meet Jamie Morris

## What do you do?

I am currently studying to be a patisserie chef. I'm in my 3rd year.

## How did you get into that job?

Well, at first, I wanted to be a chef. I even have two certs in kitchen operations and commercial cookery, a Cert II in Kitchen Operations and a Cert II in Commercial cookery. They helped me get a bit of experience. I did a bit of volunteering in a place in Tasmania called the Hamlet Café. Finally, I was set on the path of patisserie by becoming a part-time bakery assistant, where I was doing on-the-job experience before being offered a part-time apprenticeship, working four days a week and going to TAFE part-time.

## What do you love about your job?

Seeing the joy and happiness on people's faces when they eat my desserts brings me joy.



## How does your job help people/the community/the world?

With how I was taught, the products I can make can be eaten by people with dietary needs, like people who are lactose intolerant or have egg allergies etc.

## What are two things you're not good at?

- Drawing
- Being patient



## What are two things you are good at?

- Cooking
- Lifting weights

## What makes you happy (outside of work)?

In my spare time, I play D&D and spend time with my family. I play video games and like streaming them on Twitch sometimes.

## Where do you want your career to take you?

I want to one day own my own business. The idea I have is a cafe where people can come in, get some food, play video games/ board games/ ttrpgs and the like, and just have fun while eating good food.



Some of the delicious treats Jamie has made.