

# Jamie is a patisserie chef

## CAN'T

draw or be patient

## STUDIED

Cert II in Kitchen Operations and Commercial Cookery at TAFE and Cert IV in Patisserie

## CAREER

Third-year patisserie chef apprentice

## WORKS WITH

chemistry, maths, and passion

## EXPERT ON

making delicious treats suitable for various dietary needs

## GOAL

to open his own business where people can come in, enjoy delicious food, and have fun

## CAN

bake delicious treats and lift heavy weights

## LOVES

seeing the joy and happiness on people's faces when they eat his desserts

