

Branch: Alimentation



Code: PCICMC

Option: Pastry chef, ice cream maker, chocolate maker, confectioner

Level : BEP

Prerequisites: BEPC and/or CAP

Opportunities :

In the laboratory (pastry preparation room): of an artisanal pastry shop, a restaurant, a hypermarket, a community restaurant, a central kitchen, i.e. a kitchen where meals served in other places (e.g. schools) are prepared, a kitchen preparing meals served in trains and planes.

Description

For making, decorating and presenting cakes.

For making petits fours, pastries, confectionery such as nougats, fruit jellies, marshmallows.

For working with chocolate (Christmas and Easter mouldings, sweets).

To make ice cream and sorbets.

You can work for a great pastry chef and it is especially interesting to perfect your training by specialising, for example, in finishing decorations, working with sugar... French pastry chefs are sought after abroad, so this is a possible outlet, provided you have a good command of English.

Careful and able to respect the rules of hygiene. Depending on the company in which he works, he may have to coordinate his activity with that of his colleagues and therefore be able to integrate into a team. They must be able to work quickly without being agitated (sugar processing is done at a temperature of 120 to 180° and presents risks of burns). An aptitude for and a taste for the plastic arts are an asset in these professions. The making of a decoration is a creation which combines a sense of aesthetics (shapes, colours) and the dexterity required in modelling and sculpture activities (working with sugar, chocolate, marzipan, etc.). In mathematics, it is desirable that they are familiar with the legal units of measurement (volume, mass, capacity) and that they are capable of rapid mental calculation in the conversion of these units. Demonstrating innovation, creativity and imagination enables you to stand out from your competitors and therefore to progress more quickly in the profession. The pastry chef no longer works at night, however, he starts his day early in the morning and it is not unusual for him to work part of Sunday and public holidays.