

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



Code: PASCHE

Option: Pastry chef

Level : CP

Prerequisites : Primary school leaving certificate

Opportunities:

After a CAP Pâtissier, you can work in the following sectors The craft industry: pastry shop, bakery-pastry shop, chocolate and confectionery shop, ice cream parlour, caterer, etc. The hotel and restaurant industry. Industry: supermarkets equipped with a pastry laboratory, food industry.

Description

Managing the service, decorating the desserts, working with chocolate... the pastry chef has a job where technique and experience are combined with the talent of the artist. Under the responsibility of a pastry chef, he or she prepares good fruit tarts, black forests, not forgetting tasty birthday cakes. With the versatility of the cook and the art of the colourist, the pastry chef knows how to do everything, from the dough to the fillings, from the baking to the decoration. He also knows all the raw materials he works with: flour, sugar, fruit, herbs, dairy products, etc. When working in a laboratory, the pastry chef is usually on his feet and in the heat. To satisfy their customers, pastry chefs are increasingly acting as chocolate confectioners or ice cream makers. Some pastry cooks also make savoury dishes: surprise breads, pies, petits fours, etc. In addition to

traditional pastry shops, which are numerous in town centres, semi-industrial pastry shops are developing rapidly, particularly in the catering and retail sectors.

The vocational training allows students to learn how to make different types of pastry in the laboratory (choux pastry, yeast pastry, shortcrust pastry, puff pastry), to shape and mould them and to bake them. The student learns to make the fillings (chocolate, cream, meringue, etc.) with which he decorates the cakes. He also prepares entremets, petits fours, pièces montées, etc.

Quality and competences :

To be in the pastry business, you have to be courageous, not be afraid to get up in the morning, and love well finished work. You also need to be a bit of an artist because pastry is a creative activity.