

PATISSIER
(A.C.A., non-restricted certified trade, branch 2)

WORK DESCRIPTION

What would I be doing?

- Patissiers work in a kitchen and may perform the following:
- manage the kitchen, handle specialized and artistic creations
 - prepare ingredients and bake cakes, cookies, pies, bread and specialized items
 - create a variety of pastry items
 - may prepare and cook complete meals, banquets or specialty foods
 - may hire and train cooks
 - purchase and store supplies

In general, most Patissier chefs perform other chef duties beside baking pastries. They may work long hours when preparing for special functions. Most chefs work evenings but many work shifts including weekends and holidays. There is some lifting involved and good physical stamina is an asset. Work is done under pressure, around hot appliances, sharp knives, and dangerous equipment such as grinders, slicers and mixers. The temperature is usually high and working space crowded. It is the chef's responsibility to ensure that the kitchen is safe and sanitary at all times.

PLACE OF WORK

Who needs Patissiers?

- restaurants
- bakeries
- hotel industry
- cruise ships

CONDITIONS OF WORK

A Patissier is a non-restricted certified trade. A person may or may not have a valid Certificate of Qualification or be registered as an apprentice to work in the trade but apprenticeship is strongly recommended. An apprentice **may** be paid wages.

SALARIES/WAGES

The salary depends on the employer, years of experience, and level of training. In unionized places the wages and conditions of work are negotiated collectively.

In the Elgin, Middlesex and Oxford area, Patissiers can earn \$ 10.67 - \$ 14.39 per hour, averaging \$ 13.28 per hour.

(Over)

PROSPECTS of EMPLOYMENT in the Elgin, Middlesex and Oxford area

RATING: good

Employment growth is controlled largely by the economy.

APPRENTICESHIP IN THE PATISSIER TRADE

- takes 3 to 4 years or 7 000 h, including 150 h of in-school training; prior education and experience may shorten the time to complete all the competencies
- a Certificate of Apprenticeship is issued upon completion of apprenticeship but must pass the Provincial Qualifying exam to receive a Certificate of Qualification with journeyman status
- offers (optional) an Interprovincial Trade Certification (Red Seal)

In-School Education:

An OYAP student must be 16 years old and completed Grade 10 (or equivalent).

Otherwise, all apprenticeship applicants must successfully complete Grade 12 (OSSD) or equivalent. The following competencies are valuable:

English	<i>Communication and</i>
Mathematics	<i>planning skills,</i>
Science	<i>creativity</i>

Hospitality and Tourism(Cooking)

OYAP students must be full-time students in high school and those who obtain apprenticeships will complete the apprenticeship curriculum in college or an approved Training Delivery Agent.

Specific skills learned in school are: sanitation, safety and equipment, basic nutrition, communication, calculations (basic and advanced), bake theory, culinary techniques, pastry and related theory.

On the Job Training

- As a high school Cooperative Education credit (towards O.S.S.D.), learning is connected to one of the school subjects.
- The apprentices must follow a program in the **Apprenticeship Training Standards** book that is given to them in the workplace when they register. As each competency is achieved the employer signs it off.

OPPORTUNITY TO GROW

A Certificate as a journeyman is not required to start working as a Patisserie but a registration as an apprentice is recommended. After becoming a journeyman a Patisserie may:

- become a supervisor
- start own business
- become a sous-chef, chef,
- work in related areas or occupations.

RELATED OCCUPATIONS

- Baker, Cook, Meat Cutter
- Dietitian, Caterer

CONTACT INFORMATION

Whom should I call?

School Guidance/Co-Op Office

Apprenticeship Office 519 675 7788

London: 1 800 265 1050

Apprenticeship web: www.edu.gov.on.ca

EMOLTB web site: www.localboard.on.ca

Training Hotline: 1 800 387 5656

Union: