

Pastry Chef & Ice Cream Artisan.

Imagine sweet cookies, delicious, warm and moist pastries, and fresh ice cream during the summer time. Pastry Chef & Ice Cream Artisans have been using the tools and same raw ingredients to create those delicious concoctions for centuries, but what made them different? They faced challenges and the continuous need to innovate and create new and exciting flavours and taste in order to put a smile on their customers' faces.



Character: RC



Realistic (Do-er) – occupations frequently involve work activities that include practical, hands-on problems and solutions. They often deal with plants, animals, and real-world materials like wood, tools, and machinery. Many of the occupations require working outside, and do not involve a lot of paperwork or working closely with others.



Conventional (Organizer) – occupations frequently involve following set procedures and routines. These occupations can include working with data and details more than with ideas. Usually there is a clear line of authority to follow.

Expertise

- **Hand-Eye Coordination** – working with knives, icing bags and other precision tools and must have excellent technique when cutting and preparing food
- **Attention to Detail** – being careful about detail and thorough in completing work tasks.
- **Originality** – coming up with unusual or clever ideas about a given topic or situation, or developing creative ways to solve a problem.

Day-to-Day Tasks

- Check products for quality and identify damaged or expired goods.
- Combine measured ingredients in bowls of mixing, blending, or cooking machinery.
- Operate tools such as mixing machines, cooking machinery, or ice-cream maker to create the final products.
- Check for the final products' standard before selling the products.

Work Setting

- Constant contact with others (face-to-face, by telephone, or otherwise)
- A lot of freedom in determining tasks, priorities, and goals
- Continually or almost continually requires standing.

Knowledge

- **Food Production** – knowledge of techniques and equipment for planting, growing, and harvesting food products (both plant and animal) for consumption, including storage/handling techniques.
- **Customer and Personal Service** – knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
- **Administration and Management** – knowledge of business and management principles involved in strategic planning, resource allocation, human resources modeling, leadership technique, production methods, and coordination of people and resources.

Education

There is no formal education needed for being a pastry chef, but usually high school graduates are preferred. Here are some schools that provide a degree as a pastry chef or ice cream artisan. Usually, in Indonesia, the degree is combined with a degree to be a chef:

- D3 Seni Kuliner, The Sages Institute, Surabaya, Indonesia
- Pâtisserie Diploma, Le Cordon Bleu, Paris, France
- Bachelor in French Pastry Arts, Institute Ecole Nationale Supérieure de Pâtisserie, Yssingeaux, France

Certification

- Certified Fundamentals Pastry Cook (CFPC)
- Certified Pastry Culinarian (CPC) Artisan Ice cream Professional Certificate by Institut Culinaire de France