



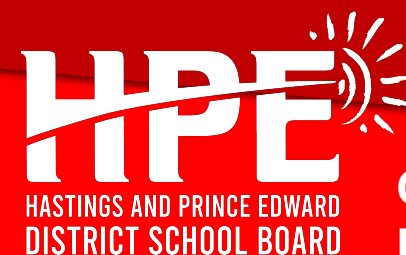
A Pastry Chef or Pâtissier has the sweet job of creating pies, tarts, chocolates, ice creams, breads, cookies, candies, custards and more in a professional kitchen.

To learn more from actual Pastry Chefs, watch the Job Talks interviews below.



5 REASONS TO BE A PASTRY CHEF

- 1 Blend science with your creative side
- 2 Work anywhere in the world
- 3 Start your own specialized business
- 4 Make others smile through your work
- 5 Plan, prepare, bake, decorate... and taste!



HOW TO GET STARTED

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