

CHAPTER 1

CAREER OPPORTUNITIES FOR BAKING AND PASTRY PROFESSIONALS

Chapter Overview

Baking originated thousands of years ago and it is integral to human history and still is the source of the most basic foodstuffs. Bread's importance can be seen in the way governments regulated its production, quality, weight, and price. Bakers established the first trade guilds in Rome in 150 b.c.e.

Chapter Objectives

After reading and studying this chapter, you should be able to:

- Define in brief how the role of the pastry chef evolved within Classical Cuisine.
- Describe the breadth of career opportunities available for baking and pastry professionals.
- Discuss the impact a formal education in baking and pastry can have on career paths in these disciplines.
- Discuss the importance of continuing education to baking and pastry professionals.
- Define various kinds of certification available to baking and pastry professionals.
- Talk about the benefits of networking and how they can impact a baking and pastry career.
- Outline the basic aspects of a baking and pastry business and how mastering them can impact success.

Study Outline

Key Terms and Concepts

Career Opportunities & Continuing Education

wholesale bakeshops	commercial bakeries	pastry chef
restaurant pastry chef	formal education	continuing education
physical assets	networking	human resources
commitment to service		

Certification

Retailers Bakery Association (RBA)	American Culinary Federation (ACF)
Certified Journey Baker (CJB)	Certified Baker (CB)
Certified Decorator (CD)	Certified Bread Baker (CBB)
Working Pastry Chef (WPC)	Certified Executive Pastry Chef (CECF)
Certified Master Baker (CMB)	Certified Master Pastry Chef (CMPC)

Self Study Questions

True/False

- _____ 1. Bakers were among the first tradesmen organized into guilds.
- _____ 2. In larger operations, like wholesale bakeshops, pastries and cakes are often sold to supermarkets.
- _____ 3. Many food producers maintain test kitchens to test products and formulas and fine-tune them.
- _____ 4. CJB stands for Certified Journey Baker, which is an entry level certification.
- _____ 5. The exams administered by the RBA for certification, have only a practical (hands-on) component.
- _____ 6. Both the RBA and the ACF have specific minimum criteria that must be met before you can apply for certification.
- _____ 7. The first step to bringing expenses associated with physical assets under control is to run a business for one year and compare it to a business of the same size.
- _____ 8. Current tastes have an effect on what people eat and where and how they want to eat.

Multiple Choice

- 1. Within the *brigade system* the production of pastries was the responsibility of the _____.
 - a. confiseur
 - b. boulanger
 - c. pâtissier
 - d. saucier
- 2. CMB as it pertains to training in the baking and pastry profession stands for:
 - a. Chef Mentor
 - b. Community Mentor of Baking
 - c. Certified Master Baker
 - d. Culinary Mastery of Baking

3. _____ is the highest certification granted by the ACF and involves a 10-day exam that combines a written and practical examination that covers classical and contemporary applications.
 - a. Certified Master Baker (CMB)
 - b. Certified Journey Baker (CJB)
 - c. Certified Master Pastry Chef (CMPC)
 - d. Certified Executive Pastry Chef (CEPC)
4. To properly manage time in the workplace one must:
 - a. create an orderly work environment
 - b. have meetings every day
 - c. know how to send an email
 - d. be able to use a piping bag
5. In an increasingly tight labor market, a generous _____ can make the difference in the caliber of employees any company or shop is able to attract and retain.
 - a. work schedule
 - b. benefits package
 - c. holiday get-together
 - d. break schedule

Fill in the Blank

1. Large businesses specializing in baking and pastry production can offer employees _____ and _____ that may not otherwise be available in a smaller operation.
2. The following are choices for certification established by the RBA: _____, _____, _____, _____.
3. The _____, and _____ have established standards for certifying bakers and pastry chefs.
4. All professionals must learn the foundations of the profession— _____ and _____, and _____.
5. Employees have a right to work in an environment that is free from _____, and with properly _____.

Written/Short Answer

1. Bakers will most often follow one of two paths, working in either:

2. Wholesale bakeshops sell finished or par-baked items, as well as unbaked and unformed doughs and batters, to a variety of outlets such as:
3. Grocery stores and department stores hire a significant number of baking and pastry professionals. Responsibilities may include:
4. Some of the responsibilities for which baking and pastry professionals are hired in research-and-development kitchens are:
5. Name four things a baking and pastry professional can do to hone skills in specialized areas while keeping up with new methods, ingredients techniques, products and business skills:
6. The skills required for managing time efficiently include:
7. Name six places to look for professional level courses and continuing education workshops:

Essay

1. In terms of time management in a business operation, what are considered to be the top five “time wasters” and what strategies can be used to combat them?