

Jamie is a patisserie chef

CAN'T

draw or be patient

STUDIED

Cert II in Kitchen Operations
and Commercial Cookery at
TAFE and Cert IV in Patisserie

CAREER

Third-year patisserie chef
apprentice

WORKS WITH

chemistry, maths, and
passion

EXPERT ON

making delicious treats
suitable for various
dietary needs

GOAL

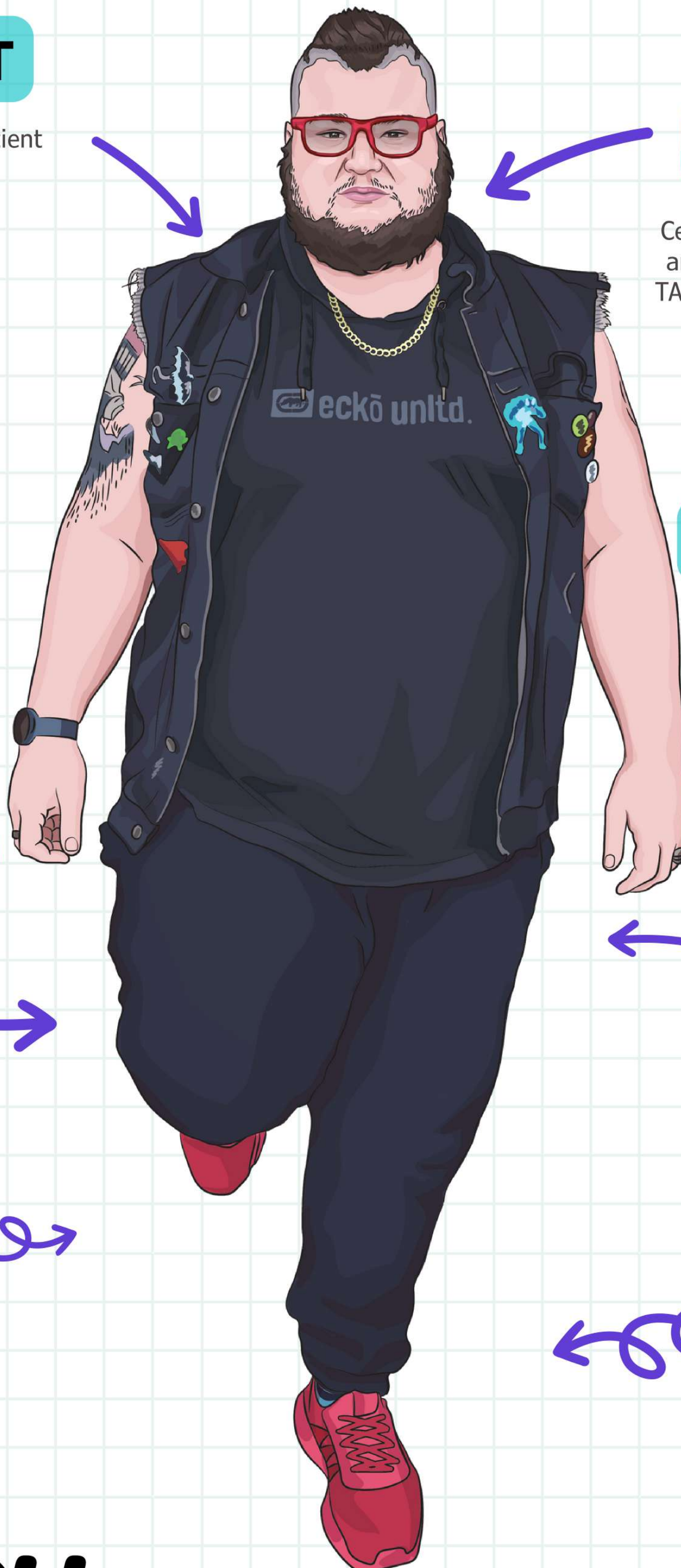
to open his own business where
people can come in, enjoy
delicious food, and have fun

CAN

bake delicious treats and
lift heavy weights

LOVES

seeing the joy and
happiness on people's
faces when they eat his
desserts



Meet Jamie Morris

What do you do?

I am currently studying to be a patisserie chef. I'm in my 3rd year.

How did you get into that job?

Well, at first, I wanted to be a chef. I even have two certs in kitchen operations and commercial cookery, a Cert II in Kitchen Operations and a Cert II in Commercial cookery. They helped me get a bit of experience. I did a bit of volunteering in a place in Tasmania called the Hamlet Café. Finally, I was set on the path of patisserie by becoming a part-time bakery assistant, where I was doing on-the-job experience before being offered a part-time apprenticeship, working four days a week and going to TAFE part-time.

What do you love about your job?

Seeing the joy and happiness on people's faces when they eat my desserts brings me joy.



How does your job help people/the community/the world?

With how I was taught, the products I can make can be eaten by people with dietary needs, like people who are lactose intolerant or have egg allergies etc.

What are two things you're not good at?

- Drawing
- Being patient



What are two things you are good at?

- Cooking
- Lifting weights

What makes you happy (outside of work)?

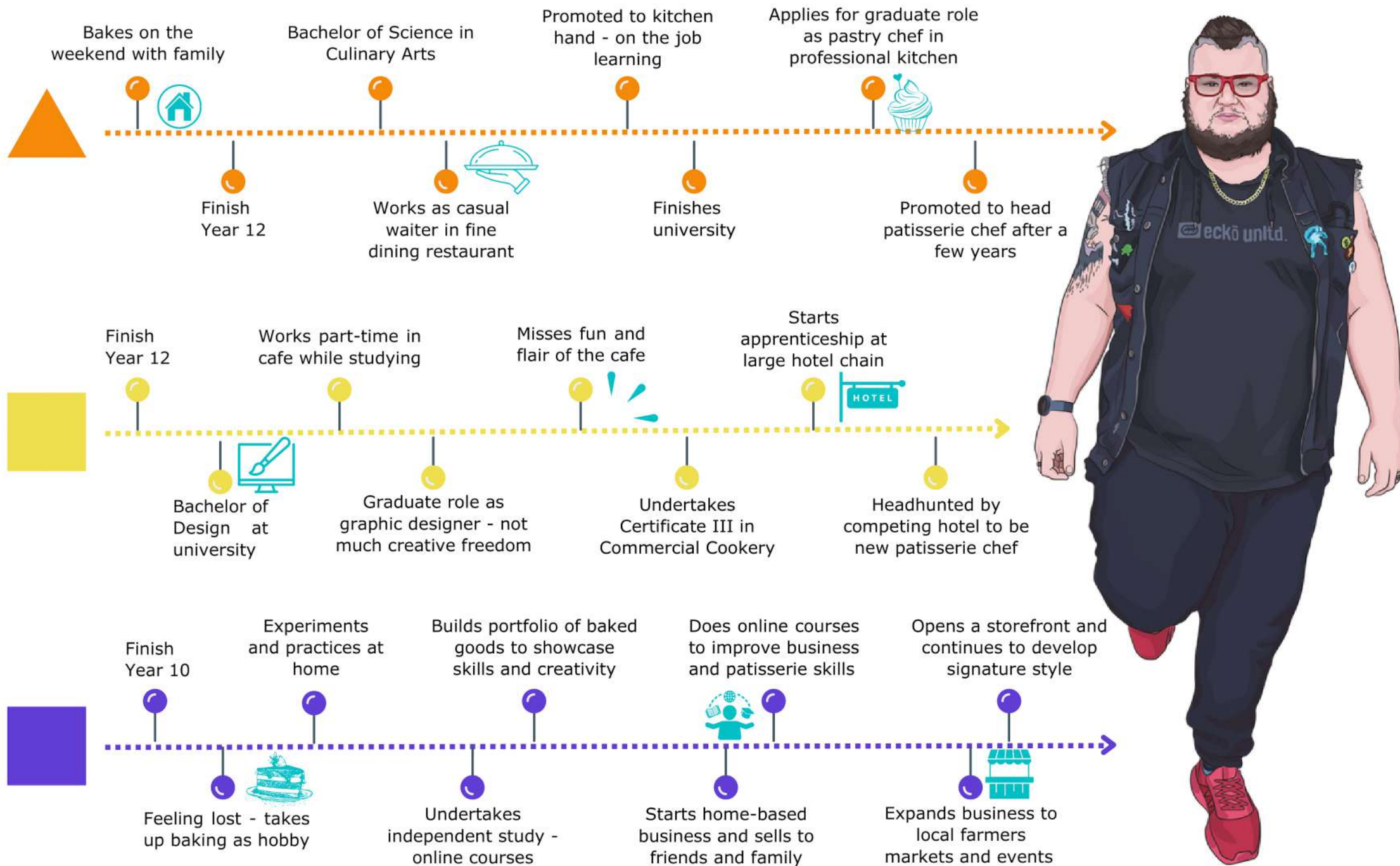
In my spare time, I play D&D and spend time with my family. I play video games and like streaming them on Twitch sometimes.

Where do you want your career to take you?

I want to one day own my own business. The idea I have is a cafe where people can come in, get some food, play video games/ board games/ ttrpgs and the like, and just have fun while eating good food.



Some of the delicious treats Jamie has made.



Patisserie chef career pathways

Find out more at www.futureyouaustralia.com.au/resources/#other/

The educational qualifications and levels outlined in these pathways are intended as general guidelines. To obtain accurate and up-to-date information, explore resources specific to your state or territory, available through websites like myfuture.edu.au, YourCareer.gov.au and australianapprenticeships.gov.au.

There is also a range of financial support available for students doing apprenticeships or going to university, visit www.servicesaustralia.gov.au/education to see what's available.



- Bachelor of Science: <https://www.coursesseeker.edu.au/>
- Graduate role: <https://prospice.com/>



- Bachelor of Design: <https://www.coursesseeker.edu.au/>
- Graduate role: <https://prospice.com/>
- Certificate III in Commercial Cookery: <https://training.gov.au/training/details/SIT30812>
- Apprenticeship: <https://www.apprenticeships.gov.au/>



- Online patisserie courses: <https://apsi.edu.au/courses/patisserie/>
- Business support: <https://business.gov.au/>



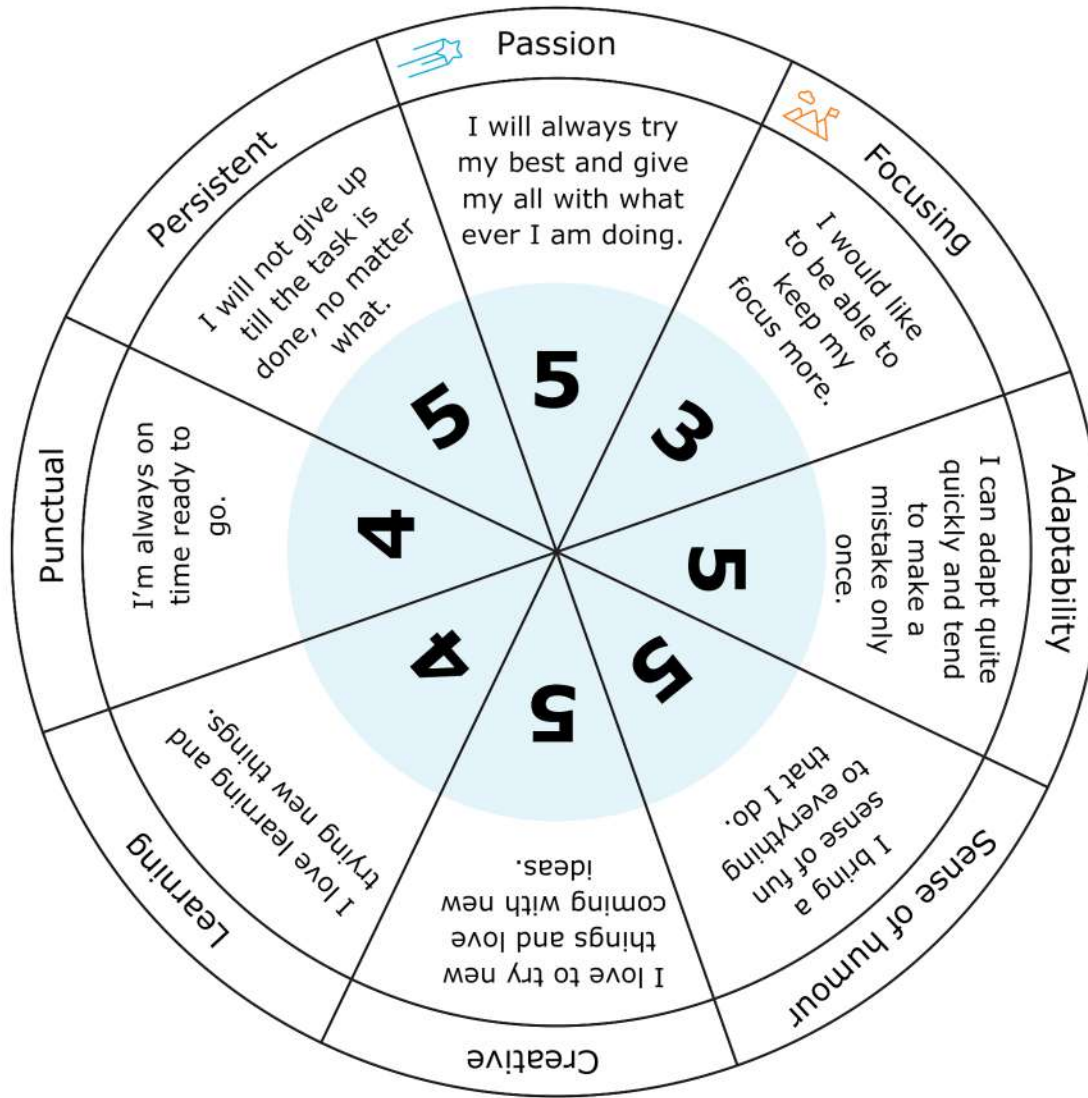
Remember, there are countless pathways to the same career. Each child's unique skills, interests, and strengths will guide them on their personal journey to success.

Patisserie chef career pathways

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My strengths



My biggest strengths are:

Passion is definitely one of my strengths. I always put my heart and soul into everything I do. Being persistent is another. I keep going until I feel I get things right.



I would like to get stronger in:

Focusing. I have ADHD, and I sometimes find it hard to complete the task I need to do.

Actions I can take to reach my goal:

1. Having someone remind me to stay on task helps.
2. Stop for a second and just try to refocus on the task at hand.

Someone who can help me reach my goal is:

My family and my best mate are always there to help me if I need it.

I can help other people strengthen their:

I have this natural ability to bring joy and energy with my passion, and that tends to charge others to do the best they can.



Jamie Morris

15 Sept, 2023

Name

Date

Capability Convos

Australian Curriculum V9.0 links for
Years 3 to 7

English

- Language
- Literacy

General Capabilities:

- Critical and Creative Thinking
- Personal and Social Capability
- Ethical Understanding
- Literacy

Learning outcomes:

All students will be able to:

- identify some likes, dislikes, strengths, abilities and/or interests when showing a personal preference
- acknowledge that people have different needs, emotions and abilities

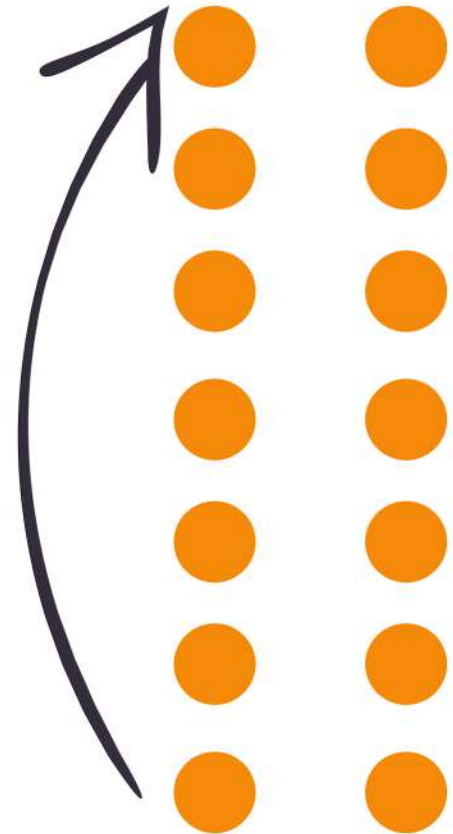
In addition, some students will be able to:

- describe the ways they are connected and can contribute to their community groups

Format

- Interactive game with 10 questions
- Easy to play
- Read about Jamie's job and journey with the class
- Print the questions
- Play the game
- Modify or include new questions based on students' needs

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out more about me .



Instructions for students

Line the class up in two lines facing each other to form pairs. Ask the first question. Once each pair has discussed it, get one line to move one person to their right. The person at the end runs around to the other end of the line. Then you ask the next question and repeat the process until all the questions have been asked.

Jamie Patisserie chef

Question 1

What do you think is interesting about Jamie's career?

Question 2

What skills does Jamie have that you also have, and does he have any skills you don't have that you would like to have?

Question 3

Why do you think it's important to find a career that suits your skills and personality?

Question 4

How are your interests and hobbies similar to Jamie's career?

Question 5

How do you think Jamie's career contributes to society?

Question 6

What sort of problems do you think Jamie might have doing this job in a rural or remote location?

Question 7

How much maths do you think Jamie uses in his job? Can you think of five examples?

Question 8

What kinds of tools or technologies do you think Jamie would use at work?

Question 9

How important in Jamie's work is teamwork and communication? Think of an example.

Question 10

What do you think would be the biggest challenge in pursuing a career as a patisserie chef?

Comprehension Questions

Australian Curriculum V9.0 links for Years 3 to 7

English

- Literacy

General Capabilities:

- Literacy

Learning outcomes:

All students will be able to:

- Identify that all people have strengths and weaknesses
- Actively think about what is happening in various texts as they read them
- Apply comprehension strategies to different media formats

In addition, some students will be able to:

- Identify different reasons for doing different jobs

Instructions:

- Format/print the students' question sheets (or load them onto school LMS) and direct students to a copy.
- Read the questions as a class to start, discussing any meanings
- Discuss with the class strategies for being able to answer the questions as they read about Jamie
- Read Jamie's questionnaire and 'Day in the Life' as a class, encouraging students to answer questions as you go

Adaptation note: Questions can be modified on the PDF to meet students' needs or learning focus areas in your classroom

Comprehension questions

1. Name TWO things Jamie is good at.
2. And two things Jamie CAN'T do.
3. What qualifications does Jamie have?
4. What does Jamie love about his job?
5. What does Jamie do when he first gets to work?
6. How does Jamie's job help make the world better for people?
7. What does Jamie want to do in the future?
8. How does Jamie get to work?

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Answers:

1. Cooking and lifting weights.
2. Draw or be patient
3. A certificate in kitchen operations and commercial cookery.
4. Seeing the joy and happiness on people's faces when they eat his desserts brings Jamie joy.
5. He opens the shop, turns on the ovens and the coffee machine.
6. The products Jamie can make can be eaten by people with dietary needs, like people who are lactose intolerant or have egg allergies etc.
7. Open his own cafe where people can have fun while they eat good food.
8. He walks to the train station, catches a train to the CBD and then catches another train, and then a bus.



Comprehension Questions

Name TWO things Jamie can do.

1.

2.

What does Jamie do when he first gets to work?

Name TWO things Jamie can't do.

1.

2.

How does Jamie's job make the world better for people?

What qualifications does Jamie have?

1.

2.

What does Jamie want to do in the future?

What does Jamie love about his job?

How does Jamie get to work?

Patisserie Chef

Jamie is a third-year patisserie chef apprentice who enjoys seeing the joy on people's faces when they eat his desserts. Jamie has a Cert II in Kitchen Operations and a Cert II in Commercial Cookery and dreams of opening his own cafe in the future. Find out more:

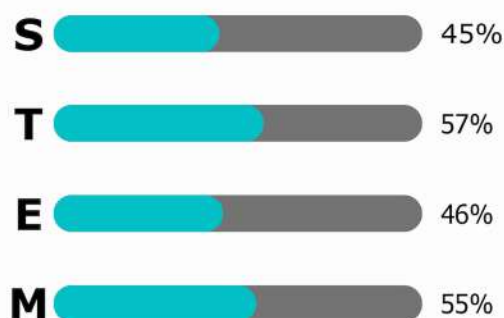
futureyouaustralia.com.au/pathfinders/jamie



'I have this natural ability to bring joy and energy to my passion.'

STEM Meter

How much Science, Technology, Engineering and Mathematics (STEM) does this job use?



Source: jobsandskills.gov.au

Job stats and facts

Future job growth: Over the next five years jobs in this field are expected to grow by 14%.

Location: 34% of chefs live outside capital cities.

Employment pathways:
A certificate IV in a relevant hospitality field.

3 STEM skills required for this job	Subjects to develop these skills	3 other jobs that value this skill
Chemistry	Science	Pharmacist, Chemical Engineer, Forensic Scientist
Creativity	English, HASS, Science, Technologies, the Arts	Graphic Designer, Event Planner, UX Designer
Ratios	Mathematics	Carpenter, Civil Engineer, Mortgage Broker

Other careers related to this line of work



Leadership

Catering Business Owner
Restaurant Manager



Food

Food Scientist
Food Stylist
Food Blogger
Menu Development Specialist



Health

Nutritionist
Public Health Official



Education

Primary School Teacher
High School Teacher
Culinary Instructor



Sustainability

Community Outreach Coordinator
Sustainability Consultant

The world is changing rapidly, and this means the career possibilities available to our kids are wide-ranging and exciting (and probably, don't exist yet!).

From traditional vocations to emerging fields, there are countless pathways to be explored.

Parents and teachers can create environments that encourage kids to discover and investigate possible careers that match their skills and interests.

We've included some links to other valuable resources that can help guide career conversations and explorations. Find out more at:

www.futureyouaustralia.com.au/resources/other

Patisserie Chef

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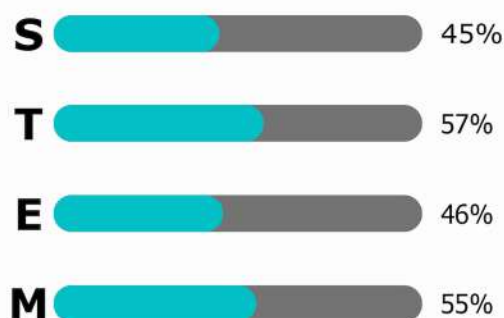
futureyouaustralia.com.au/pathfinders/jamie



'I have this natural ability to bring joy and energy to my passion.'

STEM Meter

How much Science, Technology, Engineering and Mathematics (STEM) does this job use?



Source: jobsandskills.gov.au

5 reasons why you should do this job

- 1** It's a creative and artistic job
- 2** Working with your hands is fun
- 3** You'll make people happy
- 4** Travel opportunities
- 5** Work with lots of different people

3 STEM skills required for this job

Chemistry

Creativity

Ratios

Subjects to develop these skills

Science

English, HASS, Science, Technologies, the Arts

Mathematics

A day in the life of a patisserie chef

- 6.00am** I wake up, go for a shower, get dressed (enclosed shoes are a MUST when working in a kitchen), blow dry, and oil my beard for that day. I have to look good while I make the goodies.
- 6.45am** I kiss my partner goodbye and she hands me last night's leftovers to have for lunch. Then I walk 15 minutes to the train station while bopping along to wicked music; metal or rock is my go-to. I have to catch two trains and a bus to get to work, and I go to my favourite cafe to get a coffee and breakfast between trains.
- 8.50am** Finally, my morning commute is over. I get off the bus and walk a couple hundred meters to the shop.
- 8.52am** I open the shop and turn on the ovens and the coffee machine. I need more caffeine. It's the lifeblood of a hospitality worker. Because we're a dietary specialist bakery and don't do normal bread, we don't need to get to work at 4am like a traditional bread baker would - another benefit of dietary requirement baking is not only can everyone eat it, we all get longer in bed each morning! When my boss arrives, we look at the customers' orders that need to be made today and divide and conquer. Most of the time, an order starts with a 6 or 8-inch chocolate or vanilla base cake. These are the building blocks we need to create before we can decorate! I give my hands a good scrub with soap and then put on my apron, hair and beard net (nobody wants hair in their cupcake!), hat and gloves. Then we put on some good tunes to set the vibe for the day.
- 9.00am** Time to bake. Along with cupcakes, I have to make three batches of brownies, four batches of carrot cake, two batches of big cake squares for mousse cakes, fruit cakes, and cheesecakes for the shop. Being a patisserie chef is like being a "dessert scientist", and I have to use STEM skills every day to make my yummy treats. I measure all my ingredients carefully, and this is where my maths skills come in handy. Ratios are very important. Once you know the ratio of ingredients to each other, you can quickly work out how much flour, sugar, etc., you need that day to make however many cakes are required. If I had to add up all the individual weights, it would take forever! I turn the ovens on and keep an eye on the thermometers to ensure they're at the perfect temperature. Too hot or too cold, and those desserts won't stand a chance. I get out all my baking tools and ingredients and start baking.
- 12.30pm** By this time, I'm starving! It's time for lunch. I sit outside in the sunshine to eat and watch something on my phone. I don't take breaks with the other staff as there's a lot to be done, but we spend a lot of time chatting while we're working so I'm happy for the peace and quiet.
- 1.00pm** I finish lunch and finish off what needs to be baked. I then start to make the fillings and flavourings for the cakes, and some extra so we have spare in the fridge and freezer. No room for error here. I triple-check my ratios and my measurements. Wastage is not a good thing in my job. I also have to mix things in a specific order to ensure the texture and taste is JUST right. It's chemistry in action. I basically spend my days doing fun science experiments with food!
- 2.30pm** It's time to decorate! I work with the head decorator to make sure everything looks delicious and exciting. After I've done the cupcakes, I get out the cake squares and make mousse cakes. I switch between choc raspberry, peanut butter and jam, choc hazelnut, and good old chocolate. I also decorate some other goodies that go behind the counter for Teri to sell. I tried working up the front of the shop but didn't like it as much because customers can be annoying. I much prefer working on the cakes.
- 4.30pm** It's time to start cleaning up and getting ready to head home. It's important to leave the shop clean as a whistle. We take hygiene, health and safety very seriously.
- 5.00pm** I lock up shop and start my long trip home, but this time in reverse. The bus then two trains.
- 7.02pm** I get home, eat dinner with my partner and kids, and we all talk about our days.
- 8.00pm** After I get the kids ready for bed, it's time to relax on the couch with my partner while we watch a movie.
- 10.00pm** It's time to turn the TV off and get some sleep for a bright and early start tomorrow.

Pathfinder Workwords

Patisserie Chef

J M K D B C A L C U L A T I O N S S Q W A T O
Y E J Q W H Y G I E N E H T V V D H L L N E U
P A T X F S A R Z T U T Q Q M P E Z B L W C G
L S U W A M F P V H J W E J J S P S K T F H Y
G U P C I D C I P E C O R M W Q Z H O I W N H
H R R R C G R N R R E O N G P I E C X M I I S
R E E O H C P G P M E X N C M E Q S K I S Q C
A M C I E Q S R I O Y N P V N B R R R N W U O
T E I S M R C E I M I W T E E B H A K G B E N
I N S S I J A D B E A M I I R C X W T W S S D
O T I A S C L I D T F C I Y C I T B Q U O B U
S T O N T Y E E O E P T V X S E M I L S R X C
J O N T R X S N U R U R V S I O S E O N R E T
P X X N Y X S T G C H E C V Z N G H N N O P I
A O V K Q M K S H I O Z E X N Y G X I T L T O
R Q T K V J J P R O P O R T I O N K A P W K N

Find 20 words Jamie needs to do his job.

- | | |
|----------------|--------------------|
| 1. MEASUREMENT | 11. INGREDIENTS |
| 2. TEMPERATURE | 12. MIXING |
| 3. PRECISION | 13. TIMING |
| 4. THERMOMETER | 14. CALCULATIONS |
| 5. SCALES | 15. CONDUCTION |
| 6. PROPORTION | 16. CONVECTION |
| 7. CHEMISTRY | 17. CROISSANT |
| 8. RATIOS | 18. EXPERIMENT |
| 9. HYGIENE | 19. DOUGH |
| 10. TECHNIQUES | 20. APPRENTICESHIP |

Scan this QR code to find out more about Jamie



Pathfinder Workwords

Answers

A A I Y L O S D L I N G R E D I F E N T S T I C
I N K D D W T J T O O S C H E M I S T R Y D O
Q H E I E Q I Z C O N D U C T I O N C J X O N
T B N F C N M Y Z K N J G Y E M P G U B E U V
E T C R A T I O S M T M S K S X M I X I N G E
C E T A F B N M F A S U R F M E N T C V E H C
H M H S L Z G I H A R X X W C R O I S S A N T
N P E R O C G E J B R M T U E A Z Y W T S J I
I E R O V V U P R O P O R T I O N G B I O Y O
Q R M E Y U R L K A Y Y G H Y G I E N E W S N
U A O S C W I F A A P P R E N T I C F S H I P
E T M C K I U A S T F I B F I L Y H K Z R V J
S U E A N S S H M F I T U S D U N U T Y V H T
B R T L M L E I N E N O N A L P Q E S P K Y K
M E E E X G N Y O S W U N E X P E R I M E N T
M D R S Z K V L H N V L X S J J H Y N K I E B

Let's reflect



Were any of these words new to you? Look them up and find out what they mean.

Which of these skills do you think you are best at, or would like to get better at?

1. _____

2. _____

3. _____

Can you think of anything else Jamie might need to do his job?

Meet Jamie. He's a third-year apprentice on his way to becoming a patisserie chef. Fill in the bubbles with 5 STEM (Science, Technology, Engineering and Mathematics) skills he uses in his job. Which of these skills do you think is most important? Which do you think would be the hardest to develop? When you've thought of the skills, colour in the rest of the image.

