

# 33 Patisserie



Patissier is a craftsman or craftswoman who makes confectioneries such as cakes, cookies or chocolates. Since patissier needs to design new products, they need to possess sophistication and creativity in addition to knowledge and technique.

Patissiers work in a diverse range of establishments, such as cake shops, confectionery manufacturers, hotels, restaurants or culinary schools as confectionery class instructors. If you are skilled enough, you may be able to start your own business.

Salary for patissiers varies by employer. The average annual salary for patissiers is approximately 3.1 million yen.

## **Becoming a patissier:**

Although no certification is required to be a patissier, acquiring professional knowledge and technique is recommended. In order to do so, going to school and accumulating work experience are important.

- Career college

One way to accumulate knowledge and experience in confectionary making is attending a confectionery vocational school after graduating from high school before getting a job at a cake shop, etc. Tuition for vocational school costs between 2.5 million to 3 million yen over 2 years.

- Training at a culinary establishment

The other way to gain the knowledge and experience necessary to become a patissier is to find work at a culinary establishment that produces confectionaries, as a cake shop or a restaurant. You can find positions on work listings or at a job center (called “hellowork” in Japan). This method allows you to master the skills necessary to become a patissier while working.

If you have a confectionery hygiene specialist or confectionary production technician certification, you will have an advantage when job searching and advancing your career.

