

JOB ROLE

PASTRY COOK

LEVEL OF GROWTH FOR JOB ROLE



- > Projected change of +4.5%
- > From 29,000 in 2023 to 30,300 in 2028

AVERAGE SALARY FOR OCCUPATION



Entry level
(1-3 years' experience)



Senior
(8+ years' experience)

WHAT DO EMPLOYERS WANT?



SPECIALISED SKILLS

- > Food Safety and Sanitation
- > Cake Decorating
- > New Product Development
- > Production Scheduling
- > Stock Control

EMPLOYABILITY SKILLS

- > Detail Orientated
- > Teamwork
- > Creativity
- > Time Management
- > Quality Control

EMPLOYMENT PROSPECTS



TOP SOUTH AUSTRALIAN INDUSTRIES WHO ADVERTISED FOR THIS JOB ROLE IN THE PREVIOUS 12 MONTHS:

- > Takeaway Food Services
- > Supermarket and Grocery Stores
- > Accommodation Services

TOP SOUTH AUSTRALIAN EMPLOYERS WHO ADVERTISED FOR THIS JOB ROLE IN THE PREVIOUS 12 MONTHS:

- > Farmhouse Bakery
- > Costco
- > Apex Bakery

LOOK FOR JOBS BEING ADVERTISED USING THESE JOB TITLES:

- > Pastrycook
- > Pastry Chef
- > Pastry Bakers



YOU MIGHT CONSIDER UNDERTAKING STUDY TO TRANSITION INTO THESE RELATED JOB ROLES:

- > Baker
- > Chef
- > Kitchen Manager



QUALIFICATION PATHWAYS

Looking to progress your career? TAFE SA can help you further your study with these courses (*fees may apply)

- > Certificate III in Patisserie (SIT31021)
- > Certificate IV in Patisserie (SIT40721)

Or undertake a range of short courses to supplement your existing knowledge or continue upskilling.

Further information available on the TAFE SA website.



JOB HOLDER COMMENTS

“TAFE SA is a great stepping stone to the real world trades, ask questions and learn from lecturers who have worked or are still working in the industry. Make the most of the opportunities they present you with, if you’re passionate about it you will enjoy it.”

Megan Bowditch
Certificate IV in Patisserie (SIT40716)



NETWORKING WITH INDUSTRY

Networking with industry provides you with opportunities to gain employment, advance your career and stay current with industry changes.

Conferences and workshops are an excellent way to introduce yourself to key industry contacts.

Follow these organisations on social media:

- > Baking Association of Australia
- > National Baking Industry Association

Consider these opportunities to find employment:

- > Send your resume to relevant businesses in your local area
- > Look for employment opportunities advertised on
 - the TAFE SA Jobs Board
 - online employment websites like Seek
 - the job board on your local Regional Development Australia (RDA) website



CAREER SUPPORT

Not sure where to start? TAFE SA’s Student Services can provide you with a range of career planning support including:

- > career planning
- > write a winning resume
- > how to respond to selection criteria
- > cover letters that stand out
- > preparing for job interviews

To find out more, or to book an appointment, visit TAFE SA’s Career Support Page: Career Support (tafesa.edu.au)

Data sources:

Industry and job role data sourced 2024 from Lightcast™.(2022). “Labor Insight™ Real-Time Labor Market Information Tool.” Retrieved from <https://labourinsight.lightcast.io/anz>.

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