

<b>Pastrycook</b>	<b>Tasmania</b>
<b>ANZSCO Code:</b> 3511-12	October 2009
<b>Labour market rating:</b>	Shortage
<b>Comment:</b>	

### Occupational demand

The occupation of Pastrycook is relatively small in Tasmania. According to ABS Census data, there were 163 of them recorded in 2006 compared to 185 in 2001. Most Pastrycooks work in specialist cake shops, manufacturing firms, hot-bread shops, restaurants or hotels and in-store supermarket bakeries. There are also a growing number of small boutique-style patisseries in Tasmania which is increasing the demand for more highly skilled and experienced Pastrycooks. According to ABS 2006 Census data 46.9 per cent of Pastrycooks are employed in the manufacturing industry, 24.4 per cent in the retail industry, and 21.3 per cent in the accommodation and food services industry. Demand for Pastrycooks is driven by consumer demand for the products they produce and is influenced by general economic conditions. Quarterly retail turnover figures for Tasmania suggest growth of just under three per cent per quarter over the last year has occurred. These figures are above the national average over the same period.

### Occupational supply

Supply to the occupation has traditionally been through the apprenticeship system. The number of Pastrycook apprentices commencing in the trade fell significantly in the early 2000s, but this was mainly due to the introduction of a combined baker/pastry\_cooking apprenticeship, the Food Processing (Combined) Certificate III course. This trend has continued and industry sources report most apprentices take the option of being trained in both disciplines. However, in the last four years or so, there have been increases in those specialising in pastry\_cooking, although numbers are still relatively small. Pastrycooks also have the option of doing an apprenticeship in Hospitality (Patisserie) but this is primarily aimed at those working in hotels and restaurants as dessert chefs. Industry sources suggest many people doing this course end up as chefs, as the core aspects of the course are the same in both commercial cookery (which apprentice chefs undertake) and the patisserie course. It has also been suggested many pubs or restaurants import frozen desserts from the mainland rather than producing their own. There were, however, some reports there is a trend towards larger restaurants reverting to creating their own desserts in house.

### Employer and industry comments/current labour market

There were very few vacancies for Pastrycooks advertised in the lead up to this report, and of those advertised, none were filled. The employers also reported none of their applicants were qualified. Other employers contacted stated they would also expect it to be difficult to recruit, if this was required. The major reason given for the difficulties was there were not enough qualified Pastrycooks sufficiently skilled to fill vacancies. A number of industry sources suggested the combined Baker/Pastrycook apprenticeship does not meet the needs of businesses requiring specialist Pastrycooks, and the number training specifically in the food processing (cake and pastry) apprenticeship is very small.

### Labour market outlook

The number of specialised Pastrycooks currently being produced through training systems is insufficient to meet the needs of the current market and this is unlikely to change for at least the next 12 months.