

# Pastry Chef

Run the sweet side of a kitchen. Early mornings, precise recipes, and better pay than most cooking jobs.

## TYPICAL PAY

**\$48,000**

a year, full time

## PAY RANGE

**\$33k to \$68k**

starting to experienced

## TIME TO QUALIFY

**1 to 4 years**

after high school

## DEMAND

**Moderate**

job outlook

## LICENCE NEEDED

**No**

anyone can do it

## WHERE YOU WORK

**Hotels, restaurants, bakeries, patisseries, cruise ships**

## How you get there

- 1 Food handler certificate** 1 day  
A short online course recognised by your local public health unit. Get it before you apply.
- 2 Get into a bakeshop** Weeks  
Bakery counter, prep, or dish in a hotel pastry department. Being the person who shows up at 5am gets you noticed.
- 3 Diploma or apprenticeship** 1 to 3 years  
A baking and pastry arts diploma runs 1 to 2 years. The Baker apprenticeship in Ontario is 6,000 hours: 5,280 on the job plus 720 in school.
- 4 Work the stations** 2 to 4 years  
Bread, viennoiserie, cakes, plated desserts, chocolate and sugar work. Each one takes months to get quick at.
- 5 Run the department** 5 years and up  
Pastry chef means you write the dessert menu, cost it, order for it and lead a small team.

## Pros and cons

- + Better pay than most cooking jobs
- + Daytime hours and evenings off
- + Skilled, creative, visible work you can photograph
- Alarm goes off at 4am, every working day
- Precision work, a bad batch is a wasted morning
- Hot ovens, heavy mixers, repetitive lifting

## Good to know

### Pastry pays better than the hot line

Job Bank puts the national median for pastry chefs at \$23 an hour against \$18 for cooks. Fewer people can do the work, and the ones who can are harder to replace.

### Baker is a Red Seal trade, pastry chef is not

There is no national pastry chef certificate in Canada. Most pastry chefs who want a trade ticket write the Red Seal Baker exam, which covers bread, cakes and pastry together.

## Optional boosts

Red Seal Baker certificate. Chocolate and sugar work. Wedding cake work. Gluten-free and allergen baking.

### Where these numbers come from

Job Bank: Pastry Chef in Canada, wages (updated Nov 19, 2025)

Red Seal Program: Baker

Skilled Trades Ontario: Baker

Ontario: minimum wage

Numbers checked September 2026. Pay figures are typical full-time annual amounts in Canadian dollars, based on Government of Canada Job Bank wage data and published salary grids. They vary by province, employer and experience. Tuition is for domestic students. Sources, links and the click-through version: <https://career.help/ca/careers/pastry-chef>



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