Cake Decorating By: Ali Scott

Definition~

Uses icing or frosting and other edible decorating elements to make plain cakes more visually interesting!

What do you do on a normal day on the job?

You usually meet with new customers and discuss what they want and when they want the final product and when you are done, you go and talk to the rest of the bakers and make a plan. Discuss how you need to decorate it then start baking all the cakes and then while you are waiting for the cakes to be done. While you start making the decorations and/or the display. Sometimes you will go and deliver the other cakes that are done and need delivered to the customers.

Where you were to work?

You would work in a bakery and maybe travel to different places to go and deliver other cakes to the customers

Salary every year

An average salary for a cake decorator is about \$23,160.

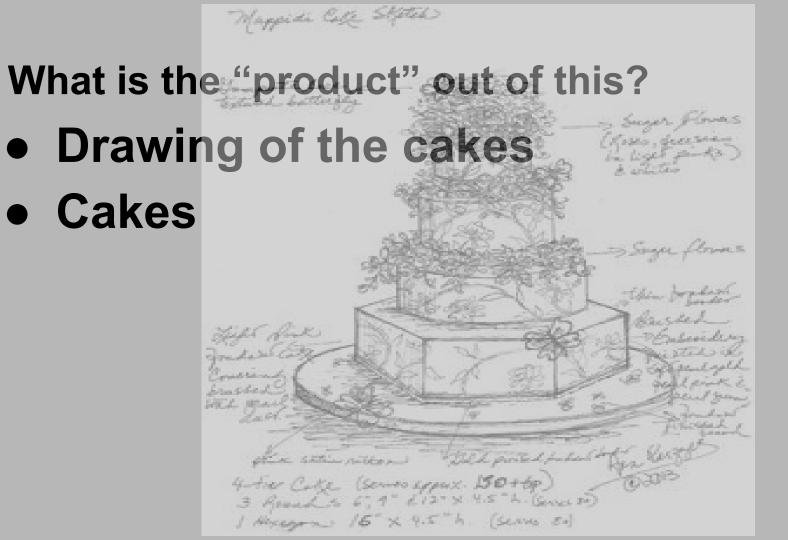
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Type of education you need or special training Cake Decorators have no requirements for formal education or job training; however, certificates and degrees are available to those

seeking an educational background in cake

decorating.



What do I find interesting about this? The time that they take to finish the final product of decorating it and how good it looks when it's all done plus how happy the customer is with it.

Buddy Valastro Jr.

Buddy Valastro is the owner of Carlo's Bakery. Buddy has opened 6 other bakeries plus the main bakery in New Jersey. Buddy has been working in this career his whole life and has followed in his dad's footsteps. He was trained/ taught by his dad. He was inspired by his family to work in this career.

Buddy

Interesting fact about Buddy

Entra Bala

His show has helped opened him open more stores and is more popular and has more customers from all around the United States

le Valar

