My Career Research

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3rd Hour

Career /Technology Foundations

Top 3 Careers

- Cake Decorator / Baker
- CTE Food Service Teacher
- High School Math Teacher

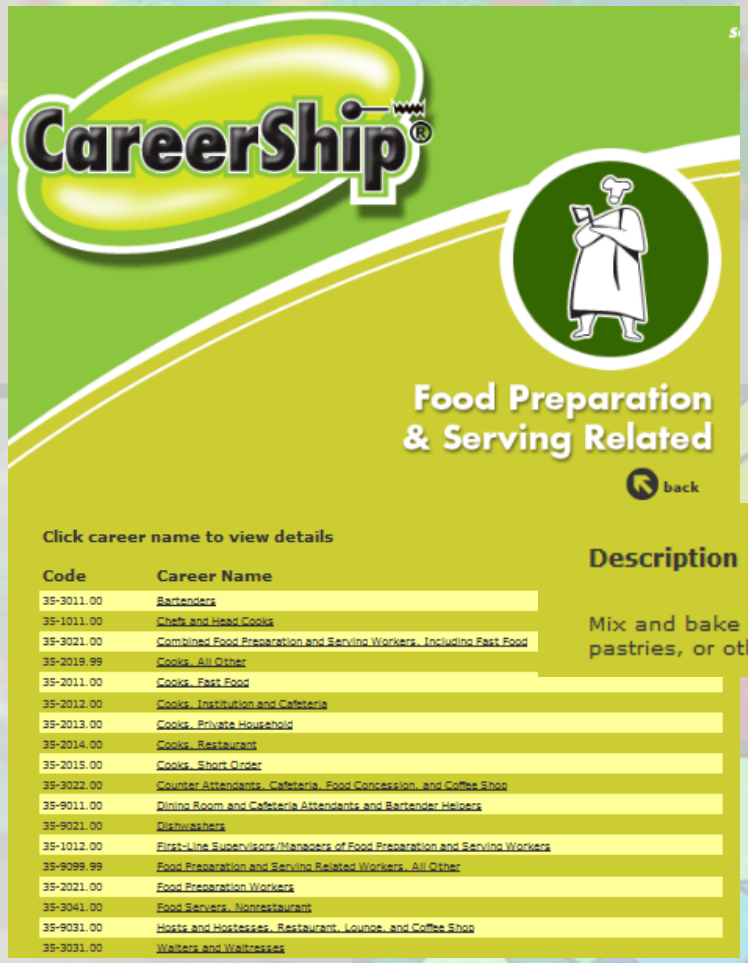
#1: Cake Decorator and Baker

Career Cluster: Food Preparation and Serving

Introduction

"Baking cookies is comforting, and cookies are the sweetest little bit of comfort food. They are very bit-sized and personal." ~Sandra Lee. Baking is really comforting to me. Baking and decorating is so much fun. I got into cake decorating and baking from watching T.V.. I use to watch T.V. all the time and I would watch Cake Boss, Ace of Cakes, and Cupcake Wars. I loved how talented everyone was. My Aunt Terie and I used to bake all the time and I wanted my desserts to be like theirs. In order to get a better understanding of my career as a cake decorator, I will be researching the nature of the work, working conditions, training, qualifications, advancement, job outlook/employments, earnings, and a related occupation.

Career Cluster



Cake Decorators are in the Food Preparation and Serving Related Career Cluster

Nature of Work

- Check the quality of ingredients
- Prepare equipment for baking
- <u>Knead, roll, cut, and shape dough</u>
- Set oven temperatures
- **Apply glazes, icings, or other toppings using spatulas or brushes**

Working Conditions

- Physical: need strength to carry materials and knead dough
- Mental: need to know the ingredients
- Indoor: bugs outdoors, ovens and materials indoors
- Hours: 72% full time and 28% part time; work early mornings, late evenings, holidays, and weekends
- Conditions: bakeries are hot and loud, injuries occur more than average, stressful

Training, Qualification, Advancement

- No real education required
- Start by attending a technical or culinary school or through an apprenticeship
- Where I want to go: The Art Institutes in Novi for culinary skills
- Where I want to go: The University of Michigan for business studies
- High School classes to take:

  722A/B/C Hosp/Culinary| Roseville

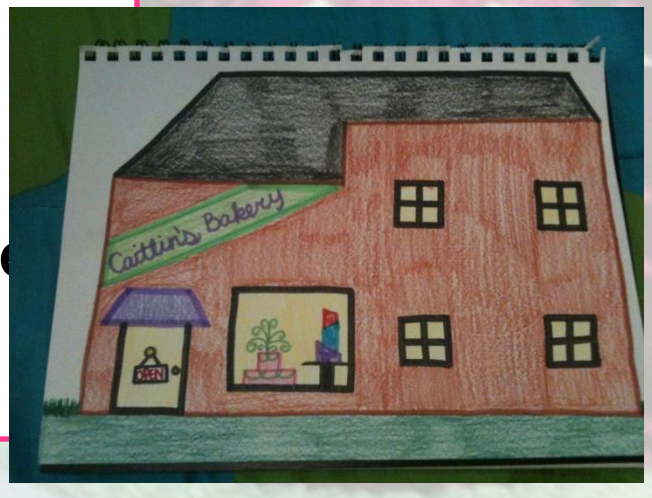
  723A/B/C Hosp/Culinary || Roseville

  602X Business Law TC

Job Outlook/Employment

- Employment rate: rise 2%
- Find a job: in Saint Clair Shores

- Competitive?: The better the baker, the better the chance of finding a job
- Where?: Want to own a bakery; until then, anywhere



Earnings

- $ Earnings: (depends where you work) on average $23,450 per year
- $ Lifestyle goal #1: Live in a two story house; about $185,000(-)
- $ Lifestyle goal #2: Drive a Ford Mustang; about $29,670(-)
- $ Lifestyle goal #3: Own my own bakery; about $500,000(-)
- $ Lifestyle goal #4: Own a boat; about $96,878(-)

Salary Comparison

Summary

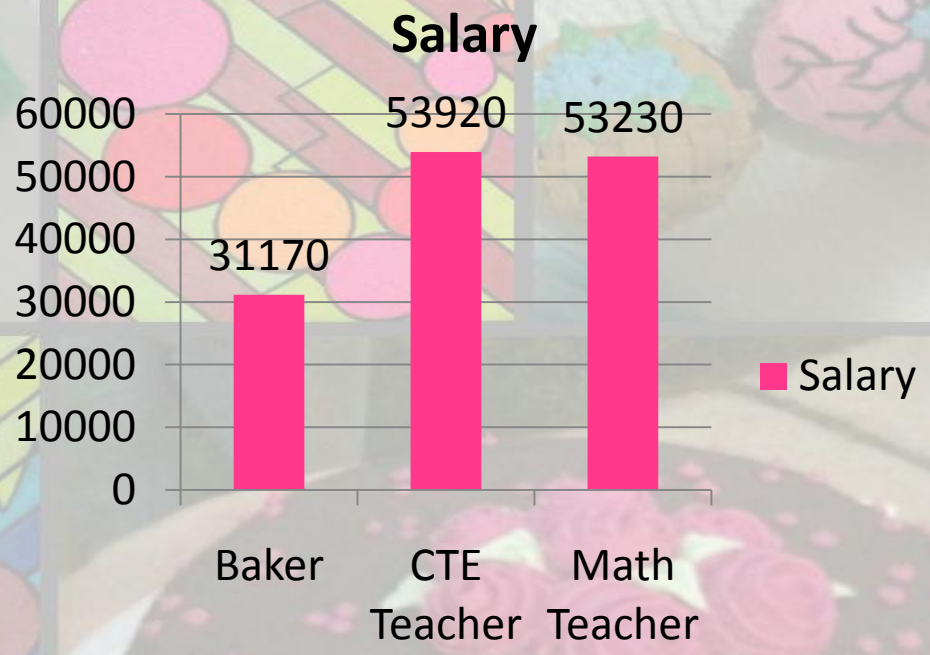
Quick Facts: Painting and Coating Workers	
2010 Median Pay	$31,170 per year $14.99 per hour
Entry-Level Education	High school diploma or equivalent
Work Experience in a Related Occupation	None
On-the-job Training	Moderate-term on-the-job training
Number of Jobs, 2010	155,200
Job Outlook, 2010-20	9% (Slower than average)
Employment Change, 2010-20	13,800

Summary

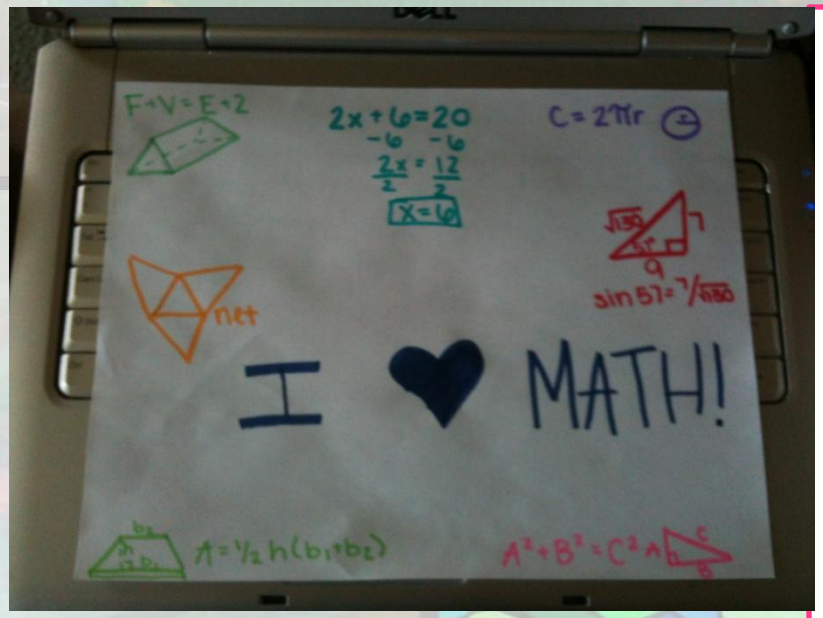
Quick Facts: Career and Technical Education Teachers	
2010 Median Pay	$53,920 per year
Entry-Level Education	Bachelor's degree
Work Experience in a Related Occupation	1 to 5 years
On-the-job Training	Internship/residency
Number of Jobs, 2010	103,000
Job Outlook, 2010-20	2% (Little or no change)
Employment Change, 2010-20	2,300

Summary

Quick Facts: High School Teachers	
2010 Median Pay	$53,230 per year
Entry-Level Education	Bachelor's degree
Work Experience in a Related Occupation	None
On-the-job Training	Internship/residency
Number of Jobs, 2010	1,037,600
Job Outlook, 2010-20	7% (Slower than average)
Employment Change, 2010-20	71,900



Backup Plan:
High School Math Teacher



- Responsibilities:

  1)Plan lessons in the subjects they teach

  2)Assess students to evaluate their abilities, strengths, and weaknesses
- Where?: Public, charter, secular or religious schools
- Hours: Work 10 months with a 2 month break or year-round, 8 weeks at a time with 1 week breaks and 5-week midwinter break
- Why did I choose this?: love math and helping others

Summary

I don't care how much I'll make or where I'll have to go to work. I love cake decorating and baking. As long as I do what I love, I don't care what I make. I am looking forward to having fun and hopefully owning my own bakery. I am not looking forward to such a low pay, but that can possibly be changed. I have learned that I will probably have to change my wants to be able to own my own bakery. I've learned that I can still go to the University of Michigan to get educated for owning a bakery.

Citations

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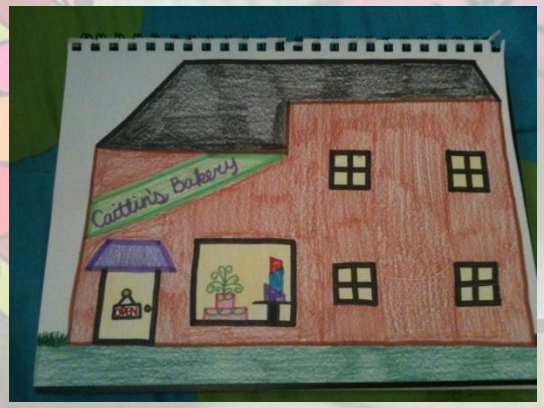

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