

Sugar and butter is just the tip of the iceberg – or the icing on the cake – in baking!

## Joscelyne Hung

A special blend of creativity and productivity is needed to become a successful baker. That is what Peter Fong, a pastry chef and owner of Vancouver's Ganache Patisserie and employer of Magee Secondary graduate and Apprentice Baker Joscelyne Hung, believes.

"Joscelyne truly has a passion for pastries," Peter said. "In baking, every detail counts. If it doesn't taste and look perfect, you can't serve it. But when your creation comes all together, it is wonderful."

As a part of her level one technical training at Vancouver Community College, Joscelyne did work-based training at Ganache, impressing Peter with her strong work ethic, her enthusiasm for learning, and the knowledge she had gained from the ACE IT program. When she finished the required school component, she was asked to stay on as a Secondary School Apprenticeship student, and she has continued to apprentice at Ganache since her 2008 graduation.

When asked to describe her work as an Apprentice Baker, she says, "All day you are on your feet, using your hands, and lifting heavy ingredients. But I love the small shop atmosphere of Ganache. I want to do a job that I really love and baking is ideal for me."

Joscelyne's interest in baking started from her experience in cooking class at Magee, where she discovered that she liked baking best. Since she did well in the class, she had decided to follow her strengths and passion.

**Baker**