



<https://shorturl.at/I8C97>

Crêpe maker Chef

What I like

"The interaction,
creating new toppings"



Tasks and working conditions

The job of a crêpe maker involves:

- preparing the batter for savoury and/or sweet crêpes and cooking them,
- cooking the toppings,
- serving in the dining area,
- managing the stock,
- cleaning the equipment used and the crêpe griddles.

Required qualities

To practise this profession:

- you need to be organised in your work and creative,
- you must adapt to the level of customer traffic.

Training

in France

CQP Crêpier (Professional Qualification Certificate):

4 weeks of training and 2 weeks in a company

CTM crêpier (Diploma offered by the CFA of the Chamber of Trades and Crafts of Brittany in Dinan)

Career change: 15-day adult training.

École des chefs – 109 route de la Pointe
lieu-dit Mouterlin, 29170 Fouesnant.

Internship locations

Crêperie TY-ANN chez Roger –
17 Grande Rue – 22800 Quintin - France

Crêperie des fées
4bis La Gare - 22940 Plaintel - France