The Making of a Zuckerbacker: Apprenticeship and Tools of an Austrian Baker, Exhibit Brochure

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The Modern Pastry Baker

The traditional apprenticeship system still survives in parts of Europe, and classically trained pastry makers still practice their trade in finer restaurants, but more modern schooling and training methods are now commonplace.

In the United States, the best baking programs, such as those at the Culinary Institute of America, attempt to blend classroom education with hands-on experience and stress the importance of seeking certification through entities such as the Retailer’s Bakery Association (RBA) or the American Culinary Federation (ACF). The various levels of certification offered, much like under the old apprenticeship system, require a combination of experience and written and practical exams.

For More Information On...

History, Apprenticeship System, and More:


And our very own Dr. Wilfried Iskat, at the Rosen College!

Modern Pastry Making, Career Guidance, and More:


The Making of a Zuckerbäcker:
Apprenticeship and Tools of an Austrian Pastry Baker

On Display
January 9 - March 17, 2006
at the
Universal Orlando Foundation Library
of the
Rosen College of Hospitality Management

About the Library

The Universal Orlando Foundation Library at UCF’s Rosen College of Hospitality Management is devoted to the study of the hospitality and tourism industries. The Library is located at 9907 Universal Blvd., near International Drive and the heart of central Florida’s tourism area. For more information, visit the Universal Orlando Foundation Library’s homepage at http://library.ucf.edu/rosen or call 407-903-8100.

Exhibit Design

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Artifacts loaned by:

• Dr. Wilfried Iskat, Associate Professor, Rosen College of Hospitality Management

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The Traditional Apprenticeship System

The current “celebrity chef” craze notwithstanding, the culinary arts have largely been marginalized throughout the history of America. Prior to the 1940s, no systematic course of study existed to teach someone to cook in a restaurant, and, until very recently, the chefs de cuisine of fine dining establishments were nearly always trained in Europe.

In contrast, many European countries have utilized for centuries an apprenticeship system in which chefs are trained through several years of schooling, on-the-job training, and rigorous written and oral examinations.

Not surprisingly, in such well-developed apprenticeship systems, many specializations are possible, and the vocabularies of these nations are reflective of this culinary diversity. In Austria, a country famous for its pastries, a Patissier is a general term for a pastry chef who makes many different kinds of desserts, a Lebzelter works with gingerbread, a Zuckerbäcker (literally, “sugar baker”) specializes in making sweet pastries, and so on.

Indeed, there is perhaps no better country to learn about pastries and pastry making than Austria, home to the Apfelstrudel and Krapfen pastries, to the world-famous Demel and Hotel Sacher pastry shops, and to countless types of delicious coffees and Schlagobers (whipped cream) to wash it all down with!

Thus this exhibit invites you to travel back to 1950s Austria to examine the apprenticeship of a Zuckerbäcker, to a time of baking with the hands and with traditional tools, to a time of careful methods and delicate pastries — all of a sort to be found today only in the finest European pastry shops.

Tools of the Trade

Pastry bakers who work in the traditional style make a small number of pastries each day by hand.

They use a wide assortment of tools for cutting, shaping, molding, decorating, and otherwise transforming simple ingredients such as flour and eggs into tiny masterpieces of edible art.

Some of the tools in this exhibit are antiques from a by-gone era, while others are still very much in use today.

The end result is an often dazzling display of intricate decorative pastries, in all sizes, shapes, and colors!

I found an apprenticeship in a pastry factory called Konditorei Marietta, where pastries were mass-produced and sold in stores throughout metropolitan Vienna. Thus the daily output of pastries was by the thousands of pieces, whereas my fellow trade school classmates would be trained in manual skills producing pastries by the dozens. I missed learning the more traditional production techniques used in making only small quantities.

Fortunately, I soon found a young executive chef who lived nearby and asked if he would allow me to work with him (without compensation). He initially did not warm up to the idea, but after a few weeks of menial and unpleasant work (cleaning toilets, peeling potatoes, etc.) he saw that I was still eager to learn from him. He took me under his wing and trained me as a pastry baker. I worked for him every free day of my apprenticeship from 1954-1957, which meant that I worked at the pastry shop I chose to work with the chef who had been my secondary apprentice supervisor, who took me on as his pastry chef when he and I took seasonal jobs in Austria’s many summer and winter resort hotels.

When I had completed my 3 years of pastry baking trade school with satisfactory results, I sat for the government mandated exams, which consisted of a 4 to 6 hour written exam plus a 6 hour practical bake-off and oral exam. For this, I received the Austrian Tradesman Certificate as a Pastry Baker Journeyman. Instead of now working in a pastry shop I chose to work with the chef who had been my secondary apprentice supervisor, who took me on as his pastry chef when he and I took seasonal jobs in Austria’s many summer and winter resort hotels.

Dr. Iskat went on to earn a master’s degree at Cornell Univ. and a Ph.D. at New York Univ., to working internationally with well-known lodging companies and directing the hospitality program at Schiller International Univ., and now teaching at the Rosen College, but he still has fond memories of working as a pastry baker — and of course he still makes a delicious Apfelstrudel!