



Caitlin Mayo (Canada)
Home: Vancouver, BC
Competition Area: Confectioner/Pastry Cook



Caitlin Mayo is lucky enough to have turned her hobby into a career. Although Caitlin also sails and likes to socialize in her spare time, baking is her passion. Her dream is to own her own business and is currently giving it a try by partnering with her mother. Caitlin enjoys the fact that baking and working with pastry allows her to be creative and learn technical skills.

While attending Vancouver Community College for the Baking and Pastry Arts Program, one of Caitlin's instructors announced the Skills/Compétences Canada-British Columbia Competition to her class. It was recommended that Caitlin enter to compete since she was very talented and had strong technical skills. This encouragement drove her to excel at the Regional, Provincial and Canadian Skills Competitions in her category. She is now a proud member of Team Canada and is excited to represent her country at the 2009 WorldSkills Competition in Calgary.

"I'm sure that the WorldSkills Competition will be a good learning experience that will advance my pastry-making skills as well as my confidence."

In Caitlin's line of work, she creates a variety of succulent desserts for all kinds of events, parties and restaurants. Her current focus is on her training for the WorldSkills Competition. To practice her skills, Caitlin works on making, presenting and decorating layer cakes, pastries, biscuits, chocolates, sugar, marzipan sweets and cold and warm desserts. Caitlin is also working on her Interprovincial Red Seal Certification which means that she will be able to work as a baker/pastry chef across Canada.

When considering a position in the trades, Caitlin emphasizes that you have to have a passion for what you do. When you have the passion, you will feel fulfilled and rewarded every day.