

Novi News

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Novi resident thrives following career shift

By Kelly Murad
STAFF WRITER

After four years of working at an Ann Arbor-based architecture firm, Novi resident Carrie Crawford, 31, was feeling creatively unsatisfied with her career choice.

"I wasn't feeling happy with architecture. I was ready for a change," Crawford said. "It's hard making a career change. You have to make sacrifices for a little while, but it all comes around in the end.

"It's been way better than I anticipated."

After completing an 18-month program at the Pennsylvania Culinary Institute and earning a degree in patisserie and baking through the Le Cordon Bleu program in Pittsburgh, Crawford was recently hired as the pastry chef at Bacco Ristorante in Southfield.

"I just think we found each other at the right time." Crawford said of the position that brought her back to Michigan. "I've been really welcomed to Bacco. They've made me feel like I'm part of the family."

The award-winning, family-operated restaurant offers modern Italian cuisine, Crawford said.

Prior to Bacco, Crawford was working in the pastry department of the prestigious Duquesne Club in Pittsburgh.

"I was doing all the brulees and all the gelatos and all the custards," she said. "My focus was on pastries."



Feeling creatively unsatisfied with her career choice, Novi resident Carrie Crawford, makes switch to pastry chef.

Crawford makes a variety of homemade breads, tortes, cakes and traditional Italian deserts, but currently said her favorite thing to make is gelato and sorbet.

"We're doing a lot of the gelato tastings lately and it's so much fun to play around with the ingredients," she said. "We're doing it all in-house. We use the freshest ingredients available and we can make excellent products from that."

Along with making deserts in-house, the addition of Crawford is expanding Bacco's patisserie department.

"We're starting to do cakes and offering them to-go," she said. "Eventually, we'll start doing the gelato to-go as well."

Although not directly related, Crawford is still able to use some of the skills attained through her architecture degree from University of Michigan.

"There's a design aspect to plating deserts. Visually, coordinating colors, it has to be pleasing to the eye," she said. "But I love that what I do now is so temporary. It's instantly consumed and enjoyed and I can move onto something else."

"There's no doubt in my mind I made the right decision."

With friends and family scattered throughout southeast Michigan, the Kalamazoo-native is happy to be home again.

"Pittsburgh was the most feasible city (for school), but Michigan is home," she said. "And Novi is a perfect central location."

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