# Pastry Chef

## Healesville Hotel

A new role created three years ago ...
making incredible sweet treats part of the Healesville Hotel

embrace the best of the Yarra Valley season
work efficiently, autonomously within a great team
create beautiful sweet treats for cafe, restaurant and food store

Over the last three years we have had an incredible Pastry Chef develop a new position in the Healesville Hotel kitchens ... she is now leaving and we can't imagine Yarra Valley life without the sweet stuff!

We are looking for the right person to carry on making beautiful desserts, amazing ice-creams & sorbets, turning seasonal short runs of produce from local orchards ... berries, cherries, stone fruits, quinces, apples & pears, nuts & rhubarb, medlar & citrus from our own garden, local couverture chocolate, free range eggs & dairy cheeses ...

This role embraces the best of the season not only making desserts for our award winning restaurant menus but pastries, meringues & cakes, tarts & slices for the vibrant and buzzing Harvest Cafe. And then there are the hand made small batches of ice-creams & sorbets for our guests in the garden, bottling the best of the season in preserves and jams for Kitchen & Butcher, as well as batches of handmade biscuits, fudge & paneforte.

If you would like to head up the pastry department of our kitchen, create each week the beautiful sweet ending that our customers have come to love ... if you are motivated, efficient, organised, capable and a great team player ... then join us at this great old hotel in the heart of the Yarra Valley!

**Apply to jobs@healesvillehotel.com.au**