



Zsolt K

Executive Pastry Chef

Contact

Phone

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Skills

- Team management
- Menu development
- Recipe creation
- Sanitation practices
- Project managment
- Communication

Languages

English
Professional Working

German
Professional Working

Hungarian
Native or Bilingual

I am a creative and passionate executive pastry chef with 30 years of experience of baking and food preparation to a high standard. I know what „hard work" means, and I'm also used to analyze and prepare reports and work with set budgets. I am a person with a great passion for baking and the creation of fine dining and Molecular Gastronomy pastry products. I have over 10 year's routine and a fair amount of patience in supervising and maintaining the productivity level to ensure the quality standards for a high volume facility. I also have a passion for designing new menus for banqueting events and restaurants.

Work History

2024-10 - 2025-09	<p>Executive Pastry Chef/Project Manager</p> <p>Hotel Zürserhof, Austria This prestigious five-star superior hotel, nestled in the renowned Arlberg ski area, delivers exclusive alpine luxury through world-class spa services and gourmet cuisine. As the Executive Pastry Chef, I led a dynamic team of 7 pastry professionals, overseeing all aspects of the pastry department to maintain the hotel's exceptional standards. My daily responsibilities included meticulously planning and preparing premium desserts using high-quality, seasonal ingredients; designing and executing customized pastry creations for high-profile events, weddings, and VIP guests; conducting hands-on team training sessions to enhance skills in advanced techniques like chocolate sculpting, sugar artistry, and plating; optimizing kitchen workflows for efficiency and waste reduction; collaborating with the executive chef on innovative menu development to align with gourmet themes; ensuring strict adherence to hygiene, safety, and quality control protocols; and innovating daily specials that elevated guest experiences, contributing significantly to the hotel's reputation for culinary excellence and high guest satisfaction.</p>
2023-11 - 2024-05	<p>Executive Pastry Chef/Project Manager</p> <p>Hotel Salzburgerhof, Austria</p> <p>At this five-star superior hotel in the Salzburg region, featuring wellness and ski centers along with elegant alpine surroundings, I collaborated with a</p>

team of 5. I focused on innovative pastry solutions, including the creation of seasonal menus, organization of dessert buffets, and optimization of kitchen processes, which boosted operational efficiency and elevated guest satisfaction.

2023-04 -
2023-11

Executive Pastry Chef/Project Manager

Dalen Hotel, Norway

In this historic five-star superior hotel, set amidst Norway's picturesque landscapes with traditional Norwegian architecture and luxury services, I led a team of 4 pastry chefs. My primary responsibilities included daily dessert preparation, menu planning, and the development of seasonal specialties (e.g., cakes made from local ingredients), delivering a refined gastronomic experience to guests and contributing to the hotel's outstanding reputation.

2022-05 -
2023-06

Executive Pastry Chef

Waldhaus 5*S Superior Hotel, Switzerland, Flims
Waldhaus flims is a 5-star superior hotel complex with 5 restaurants of different styles. In addition,

there is a congress center capable of accommodating 400 people. With my team of 4, I was responsible for the all the desserts of all restaurants and banquets in the following

restaurants: Michelin starred gourmet restaurant Epoca with modernist cuisine, Restaurant Grand with contemporary French cuisine, Restaurant Pomodoro with traditional Italian cuisine, Fairöuz with Lebanese cuisine, and Siam - a Thai restaurant with traditional and modern dishes. Ensured compliance and quality standards of the pastry section for all five restaurants within a specified time Provided all desserts, decorated cakes and other pastry items for large scale banquet production, buffet and plated events Maintained the budget inventory of all food and beverage products and coordinated all food orderings and costing Directed bakery production, breads, croissants, Danish, petit fours, tea pastries

2018-10 -

Executive Pastry Chef/Project Manager

2022-05

HOTEL KRISTALL 4*S, Austria, Pertisau

A very special and luxurious design hotel, in one of the most beautiful regions of Tyrol! Hotel Kristall offers a feel-good atmosphere culinary delights from outstanding chefs and a 2,100 m² spa & wellness

area and two restaurants.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production to conceptualize and scale-up products

Ensured steady quality standards for high volume facility through the smooth running of the daily production schedule for all plated desserts, breads, sorbets/ice creams

Designed menus and conceptualized up scale products , planned unique dessert menus for for plated desserts and fresh baked goods, petit fours, tea pastries, special offers etc

Quality and cost control Maintained and supervised inventory ordering and costing of all bakery supplies in alliance with allocated budget

Hired , Managed, trained and directed pastry kitchen staff.in accordance with job descriptions for

each position,

Maintained clean and well organized kitchen

always.

Created rotating and seasonal desserts for site events.

2017-06 -
2018-10

Executive Pastry Chef/Project Manager

HOTEL DAS RÜBEZahl 4*S, GERMANY, Schwangau

Alpine inspired creations at Michelin-star level.

Das Rubezahl Bavaria is a gourmet hotel at the foot of the Bavarian Alps. It offers a majestic view of the the Neuschwanstein and Hohenschwangau castles. The Restaurant Louis II and The Gams & Gloria

restaurant offers the ideal ambience for an authentic gourmet experiences.

Responsibilities:

Worked closely with the owner and management to develop a team, that provided us a Michelin-star in

a short period.

Installed several counts of mind opening machinery which to give people the joy and flavours of pastries
Created recepies new ideas and items for the daily production schedule of 3 separate restaurants

seating a total of over 270 guests combined
Planned unique dessert menus for for plated
desserts and fresh baked goods, petit fours, tea

pastries, special offers etc

Hired, trained my fellow workers with respect and
true listening in accordance to the hotel's
attendance and disciplinary procedures Provided
training to the assistant pastry chefs by conducting
seminars, classes, workshops, etc.

Oversaw daily and weekly ordering of raw materials,
and all bakery supplies. Kept a track of supplies and
ordering in alliance with allocated budget.

Ensured proper discipline in the kitchen, kept it

clean and organized.

Represented the property in media events.

2016-02 -
2017-05

Head Pastry Chef

THURNHERS' ALPENHOF 5*\$, AUSTRIA, Zürs Am Arlberg

The attribute "outstanding" applies to Thurnher's
Alpenhof in many respects. It has already been
awarded prizes by various committees:- one of the
few members of The Leading Hotels of the World in
Austria, -selected by Connoisseur Circle as the best
ski resort in Austria Award in the categories Best

Alpine Resort 2013 Award of the American
Academy of Hospitality Sciences for exceptional
achievements - Prix Villégiature in two categories:
"Meilleur Resort Hôtel en Europe" and "Meilleur
Accueil et Service d'Hôtel en Europe"

Responsibilities:

Lead role in the Pastry & Bakery kitchen production
to conceptualize and scale-up products

Planned 17 gourmet points 2 hauben menu for the
exclusive clientele

Communicated with head chef and the marketing
section to re-design and re-formulate recipes

Managed pastry chefs, bakers and commis pastry
chefs with consistent training and leadership as
needed to ensure to uphold maximum standards of
food quality at all stages of pastry production.

Produced all aspects of patisserie from plated
desserts and sorbets to the schedules for breakfast
as pastries breads, croissants and also cakes for
weddings and special occasions Prepared budget

recommendations regarding food cost and labor cost according to the supplies and sales
Maintained clean and well organized kitchen always

2013-03 -
2015-12

Head Pastry Chef

KILLARNEY PARK HOTEL, RELAND, Killarney

The Killarney Park Hotel is one of the finest luxury hotels Ireland has to offer. Perfectly located in the heart of Killarney town center. The hotel has 3 main parts: Park Restaurant, The Garden Bar and the

Terrace.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production to develop, conceptualized and scaled-up products for pastry kitchen Ensured workflow optimization and steady quality through normalizing production recipes

Planned menus and offers for special customers, took care of the preparing teatime cakes and

pastries

Determined how cakes and other pastry items should be presented and created for decorative food displays

Worked closely with owner and management team to develop products, menus

Coordinated all food ordering and costing budgeting Made budget recommendations regarding food cost and labor cost

Recruited, interviewed, trained and scheduled 8 pastry cooks and bakers managed employee

performance and development through training,

coaching, performance management or corrective actions striven to improve service performance

Produced all baked goods, including but not limited to artisan breads and rolls, muffins, doughnuts etc.

2011-06 -
2013-02

Head Pastry Chef

HOTEL MOHR LIFE RESORT, AUSTRIA, Lermoos

Privately owned four star superior hotel lies on the

southern outskirts of Lermoos, with 75 rooms,

conference rooms, exclusive spa area, summer

terrace, bar and a fine dining à la carte restaurant.

Responsibilities:

Responsible for the smooth running of Pastry & Bakery section of the 100 room hotel, which offers a choice of à la carte and buffet breakfast, lunch and dinner, along with a selection of snacks and wines. Prepared of pastries and plated desserts, for the hotel's guests before service time and also a la

minute.

Directed and monitored pastry players: an average of 250 servings for the 5 course evening menu with my two men team.

Ordering, purchasing, cost control with established specifications and budgets. Maintained efficiency standards without sacrificing quality of goods.

Managed employee performance and development through training, coaching, performance management or corrective action
Developed, designed, and created new ideas and items for pastry kitchen including artistic contributions

Communicated with f&b managers and kept them informed of f&b issues. Provided information to supervisors, co-workers, and subordinates.

Created recipes new ideas and items for nutritional and health centric pastries under seasonal restrictions

Maintained clean and well organized kitchen

always.

Ensured quality standards for high volume facility

2010-11 -
2011-05

Head Pastry Chef

ALPENHOF HOTEL4*\$, SWITZERLAND, Zermatt

This hotel is located in Zermatt in the southern part of Swiss owned by the Julen family as part of a hotel chain.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production to conceptualize and scale-up products

Created and prepared dessert menus and oversaw process flow Responsible for the smooth running of pastry section. Ordering, purchasing, cost control

Supported other hotels with confectionery goods

Trained all employees in various pastry activities,

and ensured compliance to all recipe specifications
Prepared all baked items and ensured optimal use of variety of fruits and sauces to decorate goods

and present all desserts artistically and coordinated with food and beverage director.

2010-06 -
2010-10

Head Pastry Chef

HOTEL CASTEL 4*, SWITZERLAND, ST.MORITZ

Hotel Castel is an art hotel, with 150 years history. Has a modernist cuisine and was awarded in 2004 to be the best four star Swiss hotel, has 68 rooms, an a la carte restaurant, bar and a summer terrace.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production to conceptualize and scale-up products. Delegate the production schedule for the day, collating quantities to be produced from the forecast and for the next day's operation, to the team with clear and concise details, and follow up.

Prepared of pastries and plated desserts, for the hotel's guests for lunch and dinner and also à la carte with my four men team. Order and requisition of food and supplies in accordance with established specifications and budgets

Decorated and presented desserts and pastries attractively. Trained and direct employees; gave correction when needed Maintained clean and well organized kitchen always.

Ensured quality standards for high volume facility
Made budget recommendations regarding food cost and labor cost; followed and implemented the

budget

2007-10 -
2010-05

Head Pastry Chef

HOTEL MADLEIN 4*S, AUSTRIA, ISCHGL

Awarded Gault Millau 16 points. Privately owned four star superior design hotel with 71 rooms, a hotel bar and an a gourmet a la carte restaurant called 'MAD'. The restaurant offers traditional Austrian dishes combined with international cuisine.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production and the smooth running of the daily production schedule for a large variety of plated desserts, breads, sorbets

Menu development design and conceptualize up scale products for the gourmet restaurant 'MAD'

Quality assurance Ensured steady quality through normalizing production recipes
Coordinated all food ordering and costing while maintaining the budget
Prepared special seasonal desserts and cakes for weddings, and other events
Held private pastry creation demonstrations for those interested in baking and pastry arts
Aimed to achieve high levels of client satisfaction, which resulted in a high rate of repeat clients

2005-05 -
2007-10

Head Pastry Chef

HOTEL SONNENBURG 4*\$, AUSTRIA, Oberlech
Privately owned four star superior hotel with 140 beds. Conferences and events. The Restaurant Creperie Schuena offers regional cuisine as well as international specialties with a total capacity of 450

persons.

Responsibilities:

Lead role in the Pastry & Bakery kitchen production to conceptualize and scale-up products

Maintaining the inventory and cost control by planning menus with quality ingredients within the budgetary restrictions

Designed and oversaw process flow for the execution of a series of seasonal dessert menus

Produced all aspects of patisserie from plated desserts, breads, sorbets/ice creams

Responsible for the smooth running of the pastry section and creating desert menu

Supervising and training of the staff

2004-11 -
2005-07

Head Pastry Chef

DR HOLMS HOTEL 4*\$, NORWAY, Geilo
Four star hotel with Bar, Lounge, Wine cellar with a total capacity of 330 persons. Main Dining Room 400 seats, Pub 180 seats, a la carte restaurant with 50 seats. Norwegian and international cuisine.

Responsibilities:

Responsible for production of the 3 separate restaurant locations seating a total of over 600 guests combined

Managed all day-to-day operations of the pastry and bakery section of the kitchen

Provided all decorated cakes and other pastry items for large scale banquets, buffets and plated events
Prepared a wide variety of goods such as cakes, cookies, pies, breads, and croissants etc., following traditional and modern recipes
Created new and exciting desserts to renew hotels menus and engage the interest of customers
Coordinated activities of cooks and workers engaged in food preparation
Determined how food should be presented and created decorative food displays
Ensured excellent quality throughout the dessert offerings

1997-03 -
2004-06

Pastry Chef

International Cruise Ships

River Vessels Ms Odyssey and Ms Symphony 4*

Grand Circle Cruise Liner Ms Asuka, NYK Cruises 5*,

Japan

River Vessel Amadeus I 4*, Amadeus Waterways Ms

Princess 4* de Provance

Education

2004-06

Master of Science: Pastry

St. Lőrinc Vendéglátó Technikum - Hungary, Eger

2001-06

High School Diploma

St. Lőrinc Vendéglátó Szakközép - Hungary, Eger