

# Lucie Barlin

I am a driven and experienced pastry chef from Australia. Having worked mainly in fine dining and Michelin star restaurants, I'm looking to specialise in chocolate, work while still working with pastry and desserts. I've worked on improving my skills in chocolate work over the past few years and I'm enthusiastic about sharing my knowledge and developing further.

I am interested in using local, seasonal, and foraged produce and reducing waste where possible.

## EXPERIENCE

### **Wild and the Moon, Amsterdam— *Patissier***

December 2021 - July 2022

- Preparation of vegan and gluten free desserts in production kitchen for daily transport to cafe
- Mise en place
- Creating seasonal menu items

### **Restaurant Rijks\*, Amsterdam— *Patissier***

March 2019 - September 2021

- Created innovative new desserts using seasonal ingredients
- Developed many vegan and allergen-free desserts and friandise for a dedicated menu
- Initiated and developed projects to earn a second Michelin star: cheese making, chocolate making
- Served and explained dishes at the table for the guests
- Pivoted to take-away, pick up, and "make-away" service during Covid lockdown

### **Soho House/Cecconi's, Amsterdam— *Pastry Chef de Partie***

July 2018 - February 2019

- All day mise en place and service for members' club, as well as Cecconi's (attached restaurant)
- Prepared and maintained breakfast and brunch buffet table
- Research and development of new cakes, cookies, bars and tarts every week (classic, allergen free, vegan, health conscious)
- Daily ordering
- Improved cake decorating skill

0625022224

[lucie.barlin@hotmail.com](mailto:lucie.barlin@hotmail.com)

## AVAILABILITY

Full time

## LANGUAGES

English, basic Dutch (can read well, basic listening/speaking/writing)

## EXTRA SKILLS

Fermentation (kombucha, hot sauce, ginger beer, etc)

Cheese making (yoghurt, chevre, camembert, mascarpone, gouda)

Plant based, gluten free desserts

Cake decorating

## ACHIEVEMENTS

**Beste Bonbon van Nederland** Finalist April 2021

**Cheese recipe in new cookbook of Joris Bijdendijk** taught Chef Joris how to make Feta cheese and edited my recipe for inclusion in the book (*Bij Bijdendijk Thuis*)

**Bonbons by Lucie** created own small business selling self-made chocolate bonbons

- Focused on reducing waste (e.g. making jam from leftover fruit; bread pudding using leftover croissants)

**The Duchess\*, Amsterdam— *Demi Pastry Chef de Partie/Baker***

November 2017 - June 2018

- Produced fresh bread every day from scratch
- Produced fresh gnocchi, doughnuts, pasta, ravioli
- Maintained stock levels
- Afternoon tea, lunch, and dinner service

**Bacchus, Brisbane— *Pastry Chef***

July 2017 - October 2017

- Began working with vegan and allergen free ingredients and developing plant based desserts
- Ala carte, tasting menu and dessert tasting menu

**34 Restaurant, London— *Pastry Chef de Partie***

August 2015 - May 2017

- Advanced from Commis to Chef de Partie
- Mise en place and service for ala carte menu and events, as well as making and decorating of cakes
- Ordering and stocktake

## EDUCATION

**Met. South Institute of TAFE, Brisbane— *Certificate III Hospitality (Patisserie)***

**Vermaat online training, — *HACCP certification update***

March 2021

**Vermaat online training, — *Allergens and intolerances certification update***

March 2021