

Josefina Anastasie Khun

Pastry Chef de Partie · Fine Dining

Date of Birth 06.03.2006 · Prague, Czech Republic
Nationality Czech · EU citizen
Current location Cork, Ireland
Relocating Berlin, May/June 2026 · available immediately upon arrival
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PROFILE

Pastry Chef de Partie with two and a half years of fine dining experience across Prague and Cork, including Michelin-starred kitchens. Most recently Pastry Chef at **Rare 1784**, Blue Haven Collection (Kinsale, Ireland) under Chef Meeran Manzoor — sole responsibility for the dessert and petit fours programme of an 8-course Indian–Irish fusion tasting menu in a 4-person brigade.

Previously Chef de Partie at **Vallmo** (Prague — MICHELIN Selected, Gault & Millau 14/20) under Chef Martin Makovička, and Commis Chef at **La Degustation Bohême Bourgeoise** (1 ★ MICHELIN, Prague) under Chef Oldřich Sahajdák. Foundations built through stages at **KristyJan Chocolatier**, **Ichigo Ichie** (1 ★ MICHELIN, Cork — Chef Takashi Miyazaki), **420** (Chef Radek Kašpárek), **Marie B.** (Chef Jiří Šoura), **Real Meat Society** and **Eska**.

Skilled in plated dessert composition, cream work, ice cream and sorbet production, lacto-fermentation (2% salt) of seasonal produce, and developing weekly-rotating petit fours sets. Pacojet, Thermomix and dehydrator on station. A background in photographic studies in Prague supports a precise eye for plate composition and ingredient narrative.

EXPERIENCE

Pastry Chef — **Rare 1784, Blue Haven Collection**

08.2025 — 01.2026

Kinsale, Ireland · Chef Meeran Manzoor · Indian–Irish fusion fine dining · 8-course tasting menu, 30–50 covers/service · brigade of 4 (sole on pastry)

- Sole responsibility for the dessert section and petit fours programme; direct collaboration with Chef Manzoor on menu development.
- **Signature dessert:** chocolate délice, saffron mousse, star-anise sablé, puffed grains, cardamom — single-origin Indian chocolate.
- Developed a weekly-rotating 4-piece petit fours set across multiple techniques.
- Daily production of ice creams, sorbets, ganaches, crémeux, curds and mousseline; lacto-fermentation (2% salt) and low-waste practice with vegetable-based infusions.
- Tableside finishing; ingredient and dessert explanations to guests in English.

Chef de Partie — **Vallmo**

12.2024 — 05.2025

Prague, Czech Republic · Chef Martin Makovička · contemporary Czech fine dining · MICHELIN Selected · Gault & Millau 14/20 (2 toques) · brigade of 3

- Owned amuse-bouche, appetisers and dessert sections across seasonal menu changes.
- Lacto-fermentation (2% salt), smoking and pickling applied to seasonal produce.
- Co-developed dishes with Chef Makovička; coordinated mise-en-place and service across three sections in a 3-cook brigade.

Commis Chef — La Degustation Bohême Bourgeoise 1★ MICHELIN

06.2024 — 10.2024

Prague, Czech Republic · Chef Oldřich Sahajdák · experimental Czech tasting menu · brigade of 7

- Rotated across amuse-bouche, cold cuisine, main courses and dessert sections in a 1★ MICHELIN brigade.
- Coordinated final plating with front-of-house; performed to Michelin-level discipline, timing and hygiene standards.

STAGES

Stage — KristyJan Chocolatier

04.2026 · 2 weeks

Prague, Czech Republic — chocolate bonbon basics: shell pouring, ganache, airbrush and brush finishing.

Stage — Ichigo Ichie 1★ MICHELIN

07.2025 · 2 weeks

Cork, Ireland · Chef Takashi Miyazaki · modern Japanese kaiseki.

Stage — 420

10.2024 — 11.2024

Prague, Czech Republic · Chef Radek Kašpárek · modern Czech cuisine (Michelin Guide-recognised) — amuse-bouche focus.

Stage — Marie B.

01.2024 — 05.2024

Prague, Czech Republic · Chef Jiří Šoura · experimental "no-menu" Czech cuisine; close collaboration with the La Degustation team.

Amuse-bouche and dessert section.

Stage — Real Meat Society

08.2023 — 10.2023

Prague, Czech Republic — basic butchery and meat-preparation training.

Stage — Eska

05.2023 — 07.2023

Prague, Czech Republic — foundation training in a renowned local-ingredient restaurant.

SKILLS

Pastry techniques

Plated dessert composition, cream work (ganache, crèmeux, mousseline, curds), ice cream and sorbet production, weekly-rotating petit fours sets, chocolate basics (bonbon work, shell molding, ganache, airbrush finishing).

Equipment

Pacojet, Thermomix, dehydrator.

Fermentation

Lacto-fermentation (2% salt), smoking, pickling for seasonal infusions and low-waste practice.

Visual craft

Plate composition, ingredient narrative, tableside presentation. Background in photography (secondary studies, Prague) supports a precise eye for plating.

Kitchen & service

HACCP discipline, mise-en-place organisation, tableside finishing, guest interaction in English.

Approach

Ingredient-driven, seasonal, low-waste.

LANGUAGES

Czech — native

English — fluent (C1, working language)

REFERENCES

Direct contact:

- **Chef Meeran Manzoor** — Rare 1784, Blue Haven Collection, Kinsale, Ireland · headchef@bluehavenkinsale.com · +353 86 068 1126
- **Martin Makovička** — Owner, Restaurant Vallmo, Prague · info@vallmo.cz · +420 728 759 717