

# Work for **Disney CRUISE LINE**



**Disney Cruise Line** has opportunities available for **Pastry Chefs** in their Pastry and Gelato Shop: "Vanellope's Sweets & Treats"!

Vanellope's Sweets & Treats will satisfy the sweet tooth of cruisers of all ages, with handmade gelato and ice cream, an assortment of candy, and delectable novelty treats for purchase. As a Specialty Gelato and Pastry Chef with Disney Cruise Line you will:

- Assist the Executive Pastry Chef to implement, maintain and review all approved menus in Vanellope's Sweets and Treats
- Prepare all Gelato, Ice creams, Desserts and specialties Pastries
- Understand, monitor and see to the preparation and presentation of all products on the Vanellope's Sweets and Treats menus
- Understand and instruct the crew with the daily production in gelato, ice cream, sorbet, desserts and hands on demonstrations and offering of desserts.

To apply, you must be at least 21 years of age, have an excellent written and verbal communication in English, have a minimum of 4 years of experience in a similar position, be an experienced Ice cream and Gelato maker familiar with modern equipment and techniques, be proficient in Food Safety and HACCP or USPH procedures, and be a certified Pastry Chef or have an equivalent degree in culinary arts is preferred.

**To apply:**

**[www.internationalservices.fr](http://www.internationalservices.fr)**  
and send an email to **[eures@afolmet.it](mailto:eures@afolmet.it)**



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