

FOR PASTRY & CULINARY SCHOOLS

Masterclasses · Workshops · Specialized Training



the intro 01

PASTRY CHEF Paula Steinegger

I was diagnosed with type 1 diabetes in 2023.

At the time, I had just started my career as a patissier.

I had no idea, what vegan pastries were or how to make them.

I thought becoming a patissier with diabetes would mean choosing between my health or my dream.

Nowadays, I have turned this subject into my profession and my passion

Education & Training



2020

My professional journey began with my culinary apprenticeship at **TUI Cruises**, where I completed my training on board their cruise ships.

Working in an international, highvolume hospitality environment from the very beginning, gave me a strong foundation in professional kitchen operations, consistency, teamwork & working to high standards under demanding conditions.

2022

Specialisation with the renowned Pastry Chef **Paco Torreblanca**, named Worlds Best Pastry Chef 2022 and his son Jacob.

2024

Specialisation with the renowned Pastry Chef **Jordi Bordas**, World Pastry Champion 2011.

Focusing on Healthy Pastry ↪ exploring how classic pastries can be reimaged in a healthier way.

2025

State-recognised two years distance learning programme with **Ecodemy**, a German education provider based in Bonn.

Training as a nutrition consultant specialising in vegan nutrition.

the intro ₀₂



Career & Experience

2024

My professional journey has taken me through renowned luxury hospitality environments, including **Rosewood Vienna** & the pre-opening team of **Rosewood Schloss Fuschl** in Salzburg, Austria.

Rosewood Vienna was recognized internationally 2024, including by Travel + Leisure & Falstaff.

While Rosewood Schloss Fuschl received Three MICHELIN Keys in 2024.

During my time at Rosewood Schloss Fuschl, I worked closely with the Asaya Spa.

Developing healthy, vegan & gluten-free pastry creations tailored to its philosophy & guests.

2025

With 24 years old, I took on my first position as **Head Pastry Chef** at **SHA Wellness Clinic** in Altea, Spain.

An internationally recognized health and wellness destination combining medical expertise, nutrition and holistic wellbeing.

2025 – 26

MasQi – The Energy House, a boutique wellness hotel located in the Sierra de Mariola, Spain. Where yoga, meditation & organic gourmet cuisine come together in a holistic approach to wellbeing.

As the **Head Pastry Chef in MasQi**, I was responsible for establishing & developing the entire pastry concept for the new opening in Alicante.

From organization & recipe development to production & implementation.

A vegan, gluten-free & refined-sugar-free pastry selection was introduced to the guests.

CHERRY CHOCOLATE VANILLA

Vegan Glutenfree & Refined sugarfree



the client



Pastry Schools Culinary Schools Academies

More and more people are living with **food allergies, intolerances** or choosing different dietary approaches for personal or health reasons.

As a result, vegan, gluten-free & refined sugar-free options are becoming an increasingly relevant part of **modern hospitality**.

The industry is constantly evolving to meet **changing guest needs**, yet many pastry professionals are still unfamiliar with these areas and lack the knowledge to approach them confidently.

This creates an opportunity for culinary and pastry schools to prepare the next generation of pastry professionals for the realities of a changing industry

- ↪ Introducing new ingredients, techniques & ways of thinking without compromising on the fundamentals of professional pastry.

The future of pastry is not about replacing traditional techniques, but expanding the possibilities of what pastry can be.

ALMOND CHOCOLATE

Vegan, Glutenfree & Refined sugarfree



pastry concept



Masterclasses Workshops Specialized Training

I offer tailored masterclasses & hands-on educational programs for pastry or culinary schools.

Designed to complement their existing curriculum & responding to the needs of today's pastry industry.

From focused masterclasses on vegan, gluten-free or refined sugar-free pastry to more intensive multi-day programs.

Other masterclass topics might include:

- ↪ Recipe Development
- ↪ Alternative Ingredients & their functions
- ↪ Recipe Adaption

Students can explore new ingredients, techniques & approaches to recipe development.

With a strong focus on understanding how & why the techniques work.

Sessions can combine demonstrations, hands-on practice, troubleshooting & professional insights.

Each collaboration is individually designed around the school's objectives, student level, group size & available time.

After an initial conversation, I prepare a customized proposal based on the requested format, duration & scope of the program.

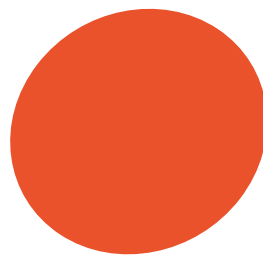
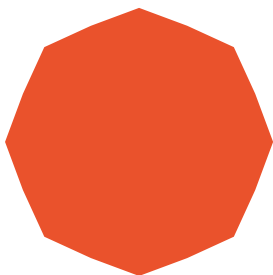
Feel free to get in touch & we'll arrange an initial consultation.



PASTRY CHEF & PASTRY CONSULTANT

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