



PASTRY CHEF & GELATO TECHNOLOGIST

Valentino Žalac

EXECUTIVE PASTRY CHEF
KALAMPER HOTEL & SPA

Precision, creativity and
knowledge transformed into
desserts worth remembering.

Bar, Montenegro

+382 68 555 207

valentino.zalac1993@gmail.com

[instagram.com/valentino_pastrychef](https://www.instagram.com/valentino_pastrychef)



ENGLISH

Flavour begins with understanding.

Valentino Žalac is a pastry chef and gelato technologist from Zagreb. His professional approach combines modern aesthetics, precise recipe formulation and a deep understanding of ingredients. He built his foundations at the Zagreb School of Hospitality and Tourism and gained his first practical hotel experience at Four Points by Sheraton Panorama. His career continued through pastry shops, restaurants and production projects, developing modern pastry, cakes, plated desserts and artisan gelato. Today, he is Executive Pastry Chef at Kalamper Hotel & Spa in Bar, Montenegro.

AREAS OF EXPERTISE

MODERN PASTRY

GELATO TECHNOLOGY

RECIPE DEVELOPMENT

PRODUCTION ORGANISATION

QUALITY CONTROL

PLATED DESSERTS

PROFESSIONAL JOURNEY

FOUNDATIONS

Zagreb School of Hospitality and Tourism

Professional training in pastry.

CAREER BEGINNINGS

Four Points by Sheraton Panorama

First practical experience in a hotel environment.

FURTHER DEVELOPMENT

Slastičarnica Zagreb

Modern French techniques alongside Chef Naser Gaši.

PROFESSIONAL EXPERIENCE

Zvona, My Way and Slatke priče

Work across restaurant, catering and pastry environments.

2025

K Handmade Gelato

Contribution to flavours, recipes and stable production.

TODAY

Kalamper Hotel & Spa

Executive Pastry Chef - developing the offer, production and quality standards.

SELECTED PROJECTS AND FEATURES

01 K Handmade Gelato

Kalamper's official project feature, published on 26 June 2025.
[Open source](#)

02 Gelato Is Pure Magic

An expert article published by HUBIH.
[Open source](#)