



**JOSEF CHROMY**  
T A S M A N I A

**Kylie Waldren**  
**Sous Chef**

Kylie joined the team at the Josef Chromy Wines in February 2007 after an interesting and rewarding 20 years in the hospitality/catering industry. After beginning her career working as a kitchen hand with Hayes Catering at The Albert Hall, Kylie completed her cookery apprenticeship with Quigley's Restaurant, one of Launceston's premier fine dining restaurants. She remained with Quigley's for many years, and was a key figure in their transition to hotel-based catering. In 2007 Kylie resigned her position with Quigley's, after a 5 year stint as their Executive Chef.

As part of Kylie's professional development, she spent 7 1/2 months of last year touring the United States, enhancing her knowledge and understanding of their food, wine and culture. She then returned in January 2008 to take up the position of Sous Chef at the Josef Chromy Vineyard. Kylie has cooked for many dignitaries, sporting identities and celebrities alike and she says, "Every customer is famous, I put the same amount of love and care into every dish"!

Kylie feels her love of food coupled with the creative involvement to prepare dishes fuels her passion for the hospitality industry.

"The most important part of my day is seeing the joy, smiling faces and laughter of happy clients".