

## **JOSHUA LIVSEY, EXECUTIVE PASTRY CHEF**

A Rhode Island native, Livsey began his pastry career in his home state at Johnson & Wales University, where he spent four years discovering his passion and honing his craft in all things pastry. After graduating, Livsey worked his way up to head pastry chef at Shelter Harbor Golf Club's fine dining restaurant and held the position of kitchen manager at Sweet Indulgence bakery in Cranston, Rhode Island. After a stint at Four Seasons Atlanta, Livsey returned to New England to helm the dessert program at Harvard Square's acclaimed Harvest restaurant where he has held the title of executive pastry chef since 2016.

Livsey is an up-and-coming powerhouse in Boston's pastry scene, known for inventive desserts featuring delicate details and mouth-watering flavor combinations. Livsey gained national recognition for his exquisite talents and creativity on Food Network's Holiday Baking Championship in 2017 and Best Baker in America 2019 where he finished as a finalist in both nation-wide competitions.

In an effort to navigate the uncertain times of the pandemic, Livsey and a colleague started a French macaron business, delivering to the greater Boston area. They hope to one day open a shop specializing in all things pastry.

When he's not in the kitchen or experimenting with new flavors, Livsey enjoys taking his dogs for a run and spending the afternoon on the beach with his husband and family.