

[Your Full Name]

[Phone Number] | [Email Address] | [Portfolio Link/LinkedIn]

[Date]

[Executive Pastry Chef Name or HR Manager Name]

[Hotel Name]

[Department of Pastry & Bakery]

[Hotel Address]

Dear [Recipient Name],

I am writing to express my interest in the Pastry Sous Chef position at [Hotel Name], as advertised on [Platform Name]. With a strong background in high-volume luxury hotel operations and a passion for artisanal pastry craft, I am eager to contribute to the culinary excellence of your established team.

In my most recent role at [Current/Previous Hotel or Restaurant], I was responsible for overseeing daily production for [Number] outlets, including fine dining, high tea, and large-scale banqueting. I have successfully managed teams of [Number] pastry cooks, ensuring that every plated dessert and buffet display met the highest standards of presentation and flavor. My technical expertise includes [List skills: e.g., sugar work, chocolate tempering, sourdough programs, or classical French patisserie].

Beyond technical skills, I pride myself on operational efficiency. I am experienced in food cost management, inventory control, and maintaining rigorous health and safety standards. I am confident that my ability to balance creative menu development with the logistical demands of a busy hotel kitchen would make me a valuable asset to [Hotel Name].

I look forward to the opportunity to discuss how my experience and dedication to the pastry arts can support the continued success of your culinary program. Thank you for your time and consideration.

Sincerely,

[Your Signature]

[Your Printed Name]