

[FULL NAME]
[PHONE NUMBER]
[EMAIL ADDRESS]
[PORTFOLIO LINK / WEBSITE]
[CITY, STATE, ZIP]

[Date]

[Hiring Manager Name]
[Title, e.g., Executive Pastry Chef]
[Resort Name]
[Resort Address]

Dear [Mr./Ms./Chef Name],

It is with great enthusiasm that I submit my application for the Pastry Sous Chef position at [Resort Name]. Having closely followed the culinary reputation of your establishment, I am eager to bring my expertise in high-volume fine dining and artisanal pastry production to your esteemed pastry brigade.

With over [Number] years of experience in luxury hospitality environments, I have refined my skills in [Specific Technique, e.g., Sugar Work, Chocolate Tempering, or Viennoiserie]. In my previous role at [Previous Resort/Hotel], I successfully managed a team of [Number] pastry cooks, ensuring that every plated dessert and banquet display met the rigorous aesthetic and flavor standards of a five-star operation. I pride myself on maintaining a disciplined, calm, and organized kitchen environment, even during peak service hours and high-occupancy seasons.

My approach to pastry combines classical French techniques with modern innovation and a deep respect for seasonal, premium ingredients. I am particularly adept at [Mention a specific skill, e.g., Menu Development or Cost Control], which has previously resulted in [Mention a brief achievement, e.g., a 15% reduction in food waste or the launch of a signature afternoon tea service].

I am eager to contribute to the continued excellence of [Resort Name] and would welcome the opportunity to discuss how my background in luxury pastry management aligns with your team's goals. Thank you for your time and consideration.

Sincerely,

[Full Name]