

[FULL NAME]

[PHONE NUMBER] | [EMAIL ADDRESS] | [PORTFOLIO/LINKEDIN LINK]
[CITY, STATE, ZIP CODE]
[Date]

[Chef de Cuisine/Executive Pastry Chef Name]
[Restaurant Name]
[Michelin Star Rating, e.g., Three Michelin Stars]
[Restaurant Address]

Dear Chef [Last Name],

It is with great admiration for the culinary artistry and technical precision at [Restaurant Name] that I submit my application for the Pastry Sous Chef position. Having followed your work regarding [Specific Technique or Signature Dessert], I am eager to bring my expertise in high-pressure, fine-dining environments to your esteemed brigade.

Throughout my tenure at [Current/Previous Restaurant], a [Number] Michelin-starred establishment, I have refined my mastery of classic French techniques while embracing modern avant-garde pastry concepts. As a leader in the kitchen, I have successfully managed a team of [Number] pastry cooks, ensuring that every component—from intricate mignardises to complex plated desserts—meets the exacting standards of a world-class dining room. My commitment to ingredient sourcing, waste reduction, and rigorous station organization aligns with the excellence [Restaurant Name] is known for.

I am particularly adept at [Skill 1, e.g., Sugar Work/Chocolate Tempering] and [Skill 2, e.g., Fermentation/Molecular Gastronomy]. My approach to pastry is defined by a balance of texture, acidity, and aesthetic minimalism. I am prepared to dedicate the discipline and creativity required to maintain and elevate the reputation of your pastry program.

Thank you for your time and for considering my contribution to your team. I look forward to the possibility of discussing how my skills can serve the vision of [Restaurant Name].

Respectfully,

[Handwritten Signature]
[Full Name]