

**Head Pastry Chef (Hiring for 2025)** - French Pâtisserie & Café located in New Canaan, CT (Opening March 2025)

\*Foreign applicants welcome to apply – sponsorship for work authorization may be possible

Please send CV/résumé to [careers@saisonssucrees.com](mailto:careers@saisonssucrees.com)

**About us:**

Saisons Sucrées (Sweet Seasons) is a new high-end patisserie and café serving refined and innovative French pastry, bread, sandwiches, chocolate, coffee and tea. We are located in the charming and upscale town of New Canaan, CT just a short walk from the Metro North Railroad, 60 min drive from NYC and within a 30 min drive from nearby towns of Danbury, Norwalk, Stamford, Greenwich and White Plains. Inspired by the owner's love of gardening and appreciation for agricultural sustainability, the menu at Saisons Sucrées will feature pastries using seasonal ingredients and locally grown produce. The café interiors have been thoughtfully designed to have a luxurious and elegant Parisian feel, while creating a warm and welcoming atmosphere. The owner herself is a pastry chef trained at Le Cordon Bleu and has worked in Michelin-starred kitchens, numerous FOH positions, and had a successful career in the financial services industry before returning to her passion for pastry as an entrepreneur. Her ambitious vision is to create a thriving, luxury pastry brand, elevate French pastry in the region and make exceptional pastry and bread accessible outside of New York City.

**The role:**

- Creative freedom - Unique opportunity to exercise your creativity: develop recipes with interesting flavor profiles, create innovative pastry designs, and even create occasional show pieces for holidays, events, displays
- Seasonal Menu – The menu will be changing frequently so lots of opportunity to create and never get bored
- Dynamic position - As we grow, your role and responsibilities will too!
- Build a brand – Learn first-hand how to grow a business and be an integral part of that process (we intend to expand to multiple locations in the next few years)
- Elevate your pastry reputation - As an ambassador for the brand you will be featured on the brand's social media, attend industry events, etc. This is a great opportunity to gain recognition and a following.
- Access to the best resources - work with premium imported ingredients, farm fresh local produce, top-of-the-line equipment, cutting-edge technology and leading industry consultants
- Manage a team of top talent – You decide who to hire!

**Qualifications:**

- Growth-mindset – Ability to set *and* execute achievable and sustainable goals that align with our vision; Be invested in actively growing and shaping the future of the business
- Positive attitude – Bring optimism and energy to your work and inspire your team
- Adaptable – Welcome constructive feedback (from owner, customers and staff) and embrace changes that that will improve quality, efficiency and profitability
- Leadership – Demonstrate diligence and be a role-model to the staff; approach managing staff with empathy; have high expectations for yourself and staff; drive staff performance through instruction and education
- Personable – Be an ambassador for the brand; understand that geniality, courtesy and respect in interactions with staff, customers and vendors are crucial to the success of the business
- Innovative – Be solutions-oriented; constantly look for creative ways to improve products and operations
- Continuous improvement – Be constantly striving to learn something new, teach your staff new skills and improve the quality of our product and the consumer experience

**Responsibilities:**

- Oversee daily production of pastries and breads, as well as for catering and events
- Manage kitchen staff: hiring, training, scheduling, staff meetings, supervision, coaching, disciplinary action, etc.
- Set daily, weekly monthly production levels and meet deliverable deadlines
- Assist with managing inventory and placing orders with vendors; manage vendor relationships
- Collaborate with owner to conceptualize, develop, test recipes and roll out new products
- Ensure compliance with local, state, federal laws including health and safety standards, food handling, employment, etc.
- Ensure all employees adhere to company policies outlined in the Employee Handbook
- Inspect, monitor and maintain exceptional cleanliness of kitchen and equipment; ensure staff are following company dress code and personal hygiene guidelines
- Oversee and schedule maintenance and repairs of equipment

- Be willing to assist or jump into any role in the kitchen at any time
- Regular management meetings with FOH manager and owner to discuss key initiatives, provide feedback regarding staff and operations, identify opportunities for growth and strategize on how to drive profitability.

**Requirements:**

- Experience managing kitchen operations and staff in a bakery, hotel or restaurant production environment
- Mastery of all traditional French pastries and methods – viennoiserie, pâte brisée & tarts, choux, sponges, mousses and creams, entremets, macarons, pâte feuilletée;
- Understanding of yeast doughs and some boulangerie experience is preferred
- Advanced decorating techniques e.g., piping, glazing, chocolate tempering and décor
- Culinary certificate/degree *or* commensurate industry experience
- Have *or* obtain ServSafe Food Manager Training Certificate
- Basic level of proficiency with Microsoft Office products (Word, Excel, Outlook, Powerpoint, etc.)
- Willingness to learn and use new technology/software
- Passion for superb quality and exceptionally beautiful presentation

**Optional:**

- Social media savvy, active social media presence/following demonstrating pastry skills and new products, or an enthusiastic desire to do so through company profiles e.g., Instagram, Facebook, Tik Tok, etc. (include your social media handles on CV/résumé if relevant)
- Expert level in one of the following disciplines – Viennoiserie, Macarons, Entremets, Chocolaterie
- Experience in a high-caliber, award-winning environment e.g. Michelin-starred, James Beard, Relais & Chateaux, La Liste, apprenticeship with an MOF or World Pastry Champion
- Bilingual in English/French and/or English/Spanish
- Some interest in teaching pastry classes

**Benefits:**

- Competitive salary commensurate with experience
- Health insurance
- Daytime hours with evenings off
- Paid vacation
- Eligible for incentive compensation (e.g., bonus, profit-sharing)
- Continuing education – workshops, courses, conventions, etc.