

SARAH BENSON

PÂTISSERIE CHEF 

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London, United Kingdom

Dear Hiring Manager,

I am writing to apply for the position of Chef de Partie – Pastry within Catering and Retail Services at the House of Lords. The chance to bring my skills to such an exceptional and historically significant culinary operation – one that spans fine dining, high-end banqueting, brasserie, and business-and-industry catering – is an opportunity I am genuinely passionate about pursuing.

My pastry career has taken me across Europe, and it is this international experience that I believe sets me apart. I trained and worked in Florence, Italy – one of the world's great culinary cities – where I completed my Diploma of Higher Education at the Florence University of the Arts while simultaneously working as a Pastry Chef at Pint of View. Immersed in Italian pastry traditions, I developed a deep appreciation for precision, quality ingredients, and the discipline that defines great patisserie. I subsequently took my skills to KULT Alaçati in Turkey, further broadening my technique across different culinary cultures and high-standard service environments.

Across these roles I have built a strong technical foundation: chocolate work, natural yeast production, laminated doughs, refined plated desserts, and large-scale production for diverse service styles. I am experienced in menu construction and costing, and I take a genuinely creative approach to seasonal and ethically sourced ingredients – developing pastry concepts that are both inventive and rooted in classical technique.

I understand the operational demands of a complex, multi-outlet catering environment. I am confident managing the pastry section from mise en place through to post-service, maintaining consistency and exceptional presentation across fine dining, banqueting, and brasserie formats simultaneously. I hold a thorough understanding of HACCP, allergen management, food hygiene compliance, and digital food safety record-keeping, and I am fully flexible around early mornings, late evenings, double shifts, and weekend functions.

To cook for Peers, official functions, and VIP hospitality at the Houses of Parliament would represent a proud milestone in my career. I am ready to bring the standards, creativity, and dedication that this unique environment demands.

Thank you sincerely for considering my application. I would welcome the opportunity to discuss my experience further at your convenience.

Yours faithfully,

Sarah Benson

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PROFILE

Pastry chef with international training and working experience across Italy, Turkey, and the UK, specialising in viennoiserie, panettone, and seasonal plated desserts, with a strong technical grounding in chocolate work and natural leaven.

EXPERIENCE

Pastry Chef / Bread Maker – Hub 21, Montale, Pistoia • *Nov 2021 – Nov 2025*

- Lead breakfast viennoiserie production, including dough lamination and shaping for daily service.
- Produce the daily mignon range – bignè, sacher, tartelettes – alongside seasonal panettone and Colomba di Pasqua to traditional Italian standards.
- Support the bakery team (panificio) with daily bread production, working across both lab and bakery sections.
- Maintain food hygiene and allergen compliance records as part of daily production routine.

Chef de Partie, Pastry – Pint of View, Florence • *Jun 2022 – Mar 2023*

- Ran the pastry and bread section for a small-team kitchen, including brioche bun production for the burger menu.
- Developed an intimate, seasonal dessert menu with creative autonomy, shaping a personal style of plated dessert.
- Worked the cold line alongside pastry duties, balancing two sections during service.

Pastry Chef – Kult, Alaçatı, Turkey • *Mar 2021 – Oct 2021*

- Co-developed the opening menu with the executive chef and ran the pastry department from launch at a newly opened restaurant.
- Created daily handmade entremets, black brioche buns, and dessert nachos, contributing original recipes to the menu.
- Managed stock rotation, costing, and pricing for the section, contributing to the restaurant's technical and commercial operations.

Head Chef – Original Keys, Driffield, UK • *Mar 2018 – Mar 2020*

- Oversaw dinner service, stock ordering, and seasonal and Christmas menu design for the catering team.
- Produced home-made food across themed nights and events, managing service from preparation through to delivery.

Baker's Apprentice – Costello's Bakery, Driffield, UK • *Feb 2015 – Jul 2016*

- Trained in stock rotation, ingredient calculation, and core bakery fundamentals.
- Assisted with packaging, filling assembly, and distribution, building foundational craft and kitchen discipline

EDUCATION

Baking & Pastry, Level 2 – Distinction

Florence University of the Arts, Florence · 2020 – 2021

- Higher Education coursework in Italian and international pastry technique, including hands-on chocolate sculptural work and lab production of pastries and entremets for paying customers.

Patisserie & Confectionery – Distinction

Hull College, Hull · 2019 – 2020

- Specialist training in fresh cream mousses, sweet/short/choux pastry, and an introduction to chocolate and sugar work.

Culinary, Level 2 – Distinction

Hull College, Hull · 2017 – 2018

- Foundational culinary practice covering meat, fish, and sauce preparation, plus a Food Service qualification at Hull College's training restaurant.

SKILLS

- Chocolate work – tempering, ganache, sculptural showpieces
- Viennoiserie & laminated dough
- Panettone & natural leaven (lievito madre)
- Entremets & refined plated desserts
- Menu construction & costing
- Stock rotation & ordering
- HACCP certified – food hygiene & allergen compliance
- Customer service & front-of-house communication

INTERESTS

Molecular gastronomy · Food science · The art of chocolate · Lievito madre cultivation · Seasonal ingredient research