

Kaden Mosley

Executive Bread Chef / Head Baker

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Hiring Manager
etta pastry
Chicago, IL

Dear Hiring Manager,

I am excited to pursue the Executive Bread Chef position at etta pastry, as my background in high-volume bakeries perfectly aligns with your innovative approach and commitment to excellence, which I have admired from afar.

Navigating through various challenges in the baking world, I often found myself standing before ovens, bread rising, and thinking how nothing beats the aroma of freshly baked loaves, yet I know that managing a team effectively is as crucial as mastering the dough.

At Sweet Loaf Bakery, I spearheaded a talented team of bakers, simultaneously enhancing production quality while reducing ingredient waste by implementing a new management system, showcasing my ability to meld creativity with operational efficiency.

Life in the bakery comes with its hurdles; I remember feeling overwhelmed at times managing multiple tasks, but pushing through those moments shaped my resilience and encouraged me to empower others, creating a more cohesive environment.

I am eager to bring my proven skills in bread-making, quality control, and team leadership to etta pastry, working alongside like-minded individuals to elevate the bakery experience while maintaining top-notch standards.

Thank you for considering my application.

Sincerely,

Kaden Mosley

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