

First Bloom Brooklyn

Head Baker / Pastry Chef

Start Late Summer 2026, Opening Fall 2026

First Bloom started as a charming little corner store in Bloomville, New York — a place where you could find groceries, produce and most ingredients you'd need to make a wonderful meal (plus, a few things just to make you happy). It was small. It was specific. People drove a long way to get there and we'd like to think it was worth it.

This fall, we're opening a second location in Brooklyn Heights. It will be bigger and more ambitious than what we built upstate. There will be a nice coffee program, a small cafe with fabulous prepared foods, and a retail floor with spectacular produce.

We're looking for a founding Head Baker/Pastry Chef who can help us build it, open it, and run the baked goods program exceptionally well. Someone who has strong opinions about food, loves to collaborate, and is eager to develop and run one of the best baked goods programs in New York.

What you'll do:

- Collaboratively develop ideas with Alison and then execute them. There's an "assignment" of sorts to fit the general ethos with suggestive guidance, but ultimately, it's your menu.
 - Note: we will not bake our own bread, croissants or viennoiserie.
- Work closely with the Head Chef and their team. The savory and the sweet should feel like they come from the same place, because they do.
 - In a dream world, all cooks are able to execute/help out with the baking program where needed/necessary.

What we're looking for:

- Someone who approaches baking (and food) with creativity, integrity, humor and joy.
- Experience — bakery, pastry kitchen, cafe, restaurant, or some combination.
- A point of view. Someone with opinions, taste and confidence.
- A genuine love of the kind of baking we're going for that'll match the savory food: unfussy, ingredient-driven, the best version of the simplest thing (and of course, never too sweet). Having something everyone comes in for is important, but should never be gimmicky. We're catering to a neighborhood of real people, not the internet.
- Creativity and confidence. Some items should never leave the menu, some might only appear for a few weeks while things are in season, some might be a daily special if we have a bunch of produce to use up. Consistency, flexibility and creativity are all of equal importance.
- Someone with experience leading a small team or teaching others.
- Flexibility, both logistical and spiritual. This is a new business and we expect things to change as we grow into ourselves. Hopefully...you like that!

The details:

- Full-time, on-site in Brooklyn.
- \$25-\$30 per hour depending on experience. Open to discussing salaried position.
- Start date: Late summer 2026 to allow time for pre-opening buildout and hiring.

To apply: fill out [this Google Form](#).

We'll be in touch if we need more from you, but trust that every application will get read.