

Chef Monica Kate

Chef Monica Kate recently joined Dobra North America's team. After studying microbiology at BYU, she attended The French Pastry School, where she studied under Jacquy Pfeiffer, and Sebastian Cannone M.O.F. Chef Kate has worked both domestically and internationally. Before joining Dobra's team she worked as the Corporate Pastry Chef responsible for R&D production and chef training for a bakery with 60 outlets in 7 states. She has also been the Executive Pastry Chef at Pollen in Singapore, and at Robert Redford's Sundance Resort in Utah. Her extensive international work and travel, as well domestic ventures, gives her a unique eye to the innovation and artistry at Dobra, North America.