Boston College Executive Pastry Chef Tim Fonseca

Boston College Dining is excited to introduce our new executive pastry chef, Tim Fonseca. Tim is excited to join us at BC and has been making an immediate positive impact. He oversees the development, creation, and execution of pastries and desserts for all of our dining locations, athletic events, and catering on campus. Tim joins us after spending the past 16 years as executive pastry chef at one of Boston’s premier luxury hotels, the Four Seasons. Tim has been in the local and even national media spotlight over the years, featured on the Travel Channel’s “Food Paradise” and the Food Network “Best Buffets,” and received various accolades from the Boston Herald, Boston Globe, Providence Journal, Boston Magazine, and Chicago Sun Times.

“I’m addicted to the creativity, focus and precision that pastry requires. It appeals to the artistic, free spirited part of me as well as the perfectionist,” Fonseca says. His culinary career started as a child helping out in a friend’s family restaurant. He later attended both Newbury College and Johnson & Wales University with a focus on classic European pastry. Fonseca began his culinary career at the Charles Hotel in Cambridge, where he became an assistant pastry chef at 19 years old and executive pastry chef by age 21. Tim later headed for St. Lucia, West Indies, where he would hold down the executive pastry chef position at Jalousie Plantation Resort & Spa, now Sugar Beach, one of the Caribbean’s most exclusive resorts.

When he is not in the kitchen, Tim enjoys singing, writing, and recording music. He has recorded and produced three contemporary R&B soul records, and is a Boston Music awards nominee. Tim’s interests extend to martial arts, where Tim earned his 3rd degree black belt in karate.

“After spending most of my career in luxury hotels, I am ready for something completely different. The idea of joining Boston College surrounded by a culture of learning, arts, and athletics seemed like a perfect match for me. I’m looking forward to this new chapter in my life and bringing a whole new twist to desserts on the campus!” says Fonseca.