



WHAT: Chocolate Master Class
WHEN: Wednesday June 22, 2022, 9:00 am – 12 pm
WHERE: Southern Maine Community College
INSTRUCTOR: Chef Josh Johnson
LIMIT: 20 attendees
FEE: \$25 per person per class

Chocolate Tips & Techniques

In this class you will start by walking through the basics for teaching chocolate. Understanding tempering, introduction to chocolate work, creating basic garnishes, and how to choose the right chocolate for an application. While working together in teams, you will breathe new life into classic recipes utilizing chocolate. You are sure to walk away with fresh ideas that can be used in your teaching kitchen.

CLASS ATTIRE: Basic “chef” attire is appropriate. (Close toed shoes, hair pulled back/fastened, bring your own chef’s jacket/apron, extra apron – keep in in mind that these are hands-on chocolate classes).

ABOUT THE INSTRUCTOR:



Josh Johnson is the Pastry Chef of Guittard Chocolate Company, the revered San Francisco Bay Area family-owned chocolate maker, where he brings his celebrated craft, artistry and palate in developing new recipes and ideas with Executive Pastry Chef Donald Wressell.

Josh has competed in and won the National Pastry Team Championship with team captain Donald Wressell and teammates Scott Green and Della Gossett. The team went on to win Best Dégustation and Silver Medal overall at the 2012 World Pastry Championship in Las Vegas. Josh also competed in the 2015 Coupe du Monde de la Pâtisserie with teammates Scott Green and John Kraus, coached by Ewald Notter and Donald Wressell, where they brought home the Bronze medal.

Josh started working in pastry as a teenager in his uncle’s pastry shop in Illinois and honed his skills training under the tutelage of mentor Sébastien Canonne, M.O.F., and pastry chefs En-Ming Hsu, World Pastry Champion, and François Payard. He was Executive Pastry Chef at Everest in Chicago, co-owner of Cocoa Bean Fine Desserts in Geneva, Illinois, an instructor at The French Pastry School and, most recently, Head Pastry Chef at Destination Kohler in Kohler, Wisconsin.

He is inspired by chocolate’s infinite variety of flavor profiles and its versatility as an ingredient that can also be sculpted and shaped to delicious and delightful effect.