



- WHAT:** Chocolate Master Class
- WHEN:** Tuesday, June 23, 2026
- WHERE:** Kendall College, Chicago, Illinois
- TIME:** 1:00 pm – 4:00 pm
- INSTRUCTOR:** Chef Josh Johnson
- LIMIT:** 16 attendees
- FEE:** \$25 per person per class

Join Guittard Chef Josh Johnson as he focuses on fundamental recipes. This class will take a closer look at some of Guittard's fundamental recipes. These recipes are the perfect teaching tools to support a foundational understanding and a variety of pastry creations ranging from pastry shop to plated desserts. He will focus on cremeux, whipped ganache, and chocolate mousse and how these can be integrated into any pastry menu or any teaching program.

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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 this is a hands-on chocolate class).

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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.