

Bio for William Yosses

William (Bill) Yosses, held the title of White House Executive Pastry Chef for 7 years from 2007 to 2014. Other pastry chef experience includes Bouley Restaurant in New York City and The Dressing Room in Westport Connecticut, owned by the late actor/philanthropist Paul Newman. As pastry chef of the White House he planned desserts for the First Family and their guests, from breakfast meetings to State Dinners, over the span of the George W. Bush and Barack Obama administrations. While at the White House he worked closely with Michelle Obama and her Let's Move initiative to improve health outcomes related to food issues and was responsible for managing the First Lady's. South Lawn garden.

Bill teaches a baking and pastry course at Boston University, and he is an instructor in Baking and Pastry for the DeSuung Skilling Program in Bhutan.

He has published three books, The Sweet Spot, Perfect Finish, and Desserts for Dummies.