

SIRH/+

COUPE DU MONDE DE LA PÂTISSERIE

TEAM USA

CHEF JOSH JOHNSON COACH - CHOCOLATE CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Josh Johnson is an award-winning pastry chef, educator, and chocolatier with more than two decades of experience. As a pastry chef with Guittard Chocolate Company, the San Francisco Bay Area family-owned chocolate maker, Chef Johnson works alongside Executive Pastry Chef Donald Wressell to develop innovative recipes and advance the craft of chocolate. He serves as the chocolate coach for Club Coupe du Monde de la Pâtisserie Team USA.

Chef Johnson's passion for pastry began at a young age in Illinois, working in his uncle's bakery, Ambrosia Pâtisserie. He trained under renowned pastry chefs, including Sébastien Canonne, M.O.F., En-Ming Hsu, and François Payard, and refined his skills in esteemed kitchens such as Payard Pâtisserie & Bistro in New York and Everest in Chicago, where he served as executive pastry chef. He co-founded Cocoa Bean Fine Desserts in Geneva, Illinois, and has taught at The French Pastry School in Chicago. He also served as head pastry chef at Destination Kohler in Wisconsin, overseeing large-scale pastry production and menu development.

Chef Johnson has represented the United States in prestigious international competitions. His awards include a gold medal at the 2011 National Pastry Team Championship with Donald Wressell, Scott Green, and Della Gossett; a silver medal and best dégustation at the 2012 World Pastry Team Championship; and a bronze medal at the 2015 Coupe du Monde de la Pâtisserie with Scott Green and John Kraus under the coaching of Ewald Notter and Donald Wressell. In 2014, he was named one of *Dessert Professional* magazine's Top 10 pastry chefs.

Chef Johnson is deeply committed to education and mentorship. He has trained the next generation of pastry professionals at The French Pastry School, specializing in entremets, chocolate candies, and chocolate sculpture. His expertise in chocolate spans flavor development, artistic presentation, and technical mastery, making him a pivotal resource for Club Coupe du Monde de la Pâtisserie Team USA as it prepares for the 2027 Coupe du Monde de la Pâtisserie. Through his work in competition, professional kitchens, and education, Chef Johnson has established a reputation for innovation, precision, and excellence in chocolate and pastry arts.