

# Bread & Chocolate: A Partnership

Instructors: Nancy Carey &  
Josh Johnson

June 27-28, 2020  
Saturday 9-5, Sunday 9-5

College of DuPage



425 Fawell Blvd  
Glen Ellyn, IL 60137

Since its inception in 1967, College of DuPage has matured into something very special. It's a community college with far-reaching impact. We're firmly rooted in the community that provides our mandate, yet committed to reflecting the needs and demands of an ever-changing world.

The Bread Bakers Guild of America  
1129 Industrial Ave, Ste 206  
Petaluma, CA 94952

info@bbga.org  
707-935-1468



*Join us for a two day hands-on class exploring chocolate and bread. We will start the learning by tasting a variety of chocolates, discuss their relevance and pairing for the artisan baker. We will move into the bakeshop to produce products which best illustrate the relationship between a variety of yeasted, non-yeasted baked goods and spreads.*

**Nancy Carey, CMB:** After graduating with a BFA in Painting and Drawing from The School of The Art Institute of Chicago Nancy went to the Culinary Institute of America in Hyde Park to study pastry. Nancy began her career with a strong artisan bread focus,

working in bread production and subsequently in 1997 returned back to Chicago and founded Red Hen Bread. After several years of directing Red Hen Bread, Nancy transitioned into research and development for Red Hen Bread to concurrently pursue a career in education. She spent the next eight years teaching baking and pastry at Le Cordon Bleu in Chicago. Nancy is currently teaching baking and pastry at the College of DuPage in Glen Ellyn, Illinois. In 2011 she participated in the Pastry Live National Showpiece Championship and won Best Overall Showpiece and Chocolate Showpiece. Nancy is a guild member and in 2009 Nancy achieved master baker certification.



**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. 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.

Guild Members - \$450.00

Non-Members - \$535.00\*

(\*includes 12-month Membership)

**REGISTRATION DEADLINE:  
JUNE 21, 2020**

**Skill Level: Intermediate to Advanced**