



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

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New Addition to the French Pastry School Faculty

Joshua Johnson the Newest Chef Instructor in L'Art de la Pâtisserie

Chicago, Illinois (October 29, 2009) – Longtime associate of The French Pastry School's founders, Jacquy Pfeiffer and Sébastien Canonne, M.O.F., is Joshua Johnson, the newest addition to the faculty of The French Pastry School at City Colleges of Chicago. Chef Johnson, whose experiences have taken him from Chicago to New York to France, will be teaching in the school's full-time 24-week L'Art de la Pâtisserie – The Professional Pastry and Baking program beginning in January, 2010 as well as in the Continuing Education program.

The 24-week full-time certificate program, L'Art de la Pâtisserie, offers intense instruction on all aspects of pastry, baking and confectionery arts in a comfortable, hands-on setting. Topics taught include breads and breakfast pastries, cakes, tarts, mini pastries, chocolate and sugar candies, wedding cakes and French entremets, as well as chocolate and sugar sculpture techniques. Chef Johnson will be teaching the chocolate theory, technique, and confectionery part of the program.

Chef Johnson's experience as a professional pastry chef and chocolatier has taken him to some of the best establishments in the country, and has exposed him to the most rigorous pastry competition in the world. Johnson apprenticed with Ambrosia Euro-American Pâtisserie and worked for Chef Sébastien Canonne at the Ritz-Carlton Chicago Hotel for several years. Also working on Canonne's team at the time was Pastry World Champion, En-Ming Hsu, who is now also a Chef Instructor in L'Art de la Pâtisserie program.

Johnson's pastry adventure took him to François Payard's famous pâtisserie in New York City, and later to France. In 2003, he was asked to assist Chef Canonne in the most challenging and prestigious competition in the world for an artisan, the *Meilleur Ouvrier de France* (Best Craftsman in France). Johnson assisted Canonne in his preparation for the arduous competition which took place in 2004 (when Canonne was awarded the revered title).

Upon returning to the United States, Johnson co-founded and co-owned Cocoa Bean Fine Desserts in Geneva, Illinois for several years. He will begin teaching at The French Pastry School in January, 2010. "I'm excited to see my students learn and improve their techniques," said Johnson, "and I'm equally excited to realize all that I can learn from them."

Co-founder and Academic Dean of Faculty and Programs, Sébastien Canonne, M.O.F. is pleased to once again work with Johnson and include him among The French Pastry School faculty. "Josh shows an incredible dedication to the craft of pastry and exhibits qualities that his students will benefit greatly from," said Sébastien Canonne, M.O.F. "His patience, curiosity, passion, knowledge and experience all enable him to not just guide, but also inspire his students."

The French Pastry School is a premier international institution of pastry arts education. Superb instruction, superior equipment, and top quality ingredients enable the co-founders and Academic Deans, Chefs Jacquy Pfeiffer, and Sébastien Canonne, M.O.F., to uphold an exceptional educational facility for pastry and baking. The French Pastry School's team of award-winning instructors has grown to a faculty of eleven renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Bob Hartwig, Pastry World Champion En-Ming Hsu, Chef de Cuisine John Kraus, Laura Ragano, Master Cake Artists Nicholas Lodge & Mark Seaman, and Joshua Johnson.

The French Pastry School offers the rare opportunity for students to learn the art of pastry in an intimate setting, being personally mentored by masters in their field. Students' skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients. Our programs are ideal for anyone from the career changer to the professional to the novice. For more information on The French Pastry School, please visit www.frenchpastryschool.com.

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For more information on Chef Joshua Johnson or The French Pastry School please visit www.frenchpastryschool.com or contact:

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