

# JOSHUA WERNER

CHOCOLATIER AND PASTRY CHEF

## CONTACT

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## EDUCATION

L'Art de la Patisserie Certificate Program  
The French Pastry School Chicago, IL  
December, 2004

## PROFILE

Highly skilled chocolatier and pastry chef with over 18 years of experience creating a wide variety of chocolates, confections, pastries, and specialty breads. I am passionate about exploring new textures, flavors, ingredients, techniques, and dietary preferences. I have worked with U.S. Chocolate Masters, Coupe de Monde de la Patisserie winners, and Relais-Inducted Chefs.

## SKILLS

- Classic French Techniques
- Chocolate work and tempering
- Ice Cream and Sorbet Production
- Jams, jellies, and marmalades,
- Macaron Production
- Gluten-free and Vegan Desserts
- Travel Cakes and Cookies
- Menu Creations
- Recipe development, costing, and conversions
- Holiday and Specialty Breads
- On-site catering and high-end events
- Training and mentorship
- Inventory Management
- Food Safety and Sanitation
- Large-scale production

## EXPERIENCE

### PASTRY COOK

Four Seasons, Minneapolis, 2023- Present

- Pastry Preparation & Production: Prepare, bake, and decorate a variety of pastries, desserts, breads, and other baked goods in accordance with Four Seasons' exceptional standards.
- Menu Creation & Collaboration: Collaborate with the Executive Pastry Chef to design seasonal menus with creativity, using high-quality, locally sourced ingredients.
- Quality Control & Consistency: Ensure all pastries meet Four Seasons' standards for flavor, texture, and visual presentation for a memorable guest experience.
- Kitchen Organization & Cleanliness: Maintain an organized, hygienic work environment, adhering to safety protocols and proper ingredient storage to ensure freshness and minimize waste.
- Time Management: Manage production timelines effectively, especially during busy service periods, ensuring timely and efficient dessert preparation.
- Inventory Management: Monitor and manage pastry inventory, assisting in ordering ingredients and supplies to ensure timely production while reducing waste.
- Teamwork and Mentorship: Foster collaboration within the kitchen team, providing guidance and mentorship to junior pastry staff on pastry techniques, presentation, and quality standards.
- Guest-Focused Service: Customize desserts based on guest preferences and dietary needs, ensuring a personalized and exceptional dining experience.
- Special Event & Banquet Support: Assist with large-scale dessert production for special events, banquets, and private functions, maintaining high-quality standards even under high-volume conditions.

## CHOCOLATIER

Patisserie 46, Minneapolis, 2010- 2023

- Menu Development & Design: Create, develop, and design innovative chocolate and confection menus, incorporating seasonal ingredients and new techniques to elevate the customer experience.
- Chocolate & Confection Production Management: Oversee daily production and organization of the chocolate and confection, ensuring high standards of quality and consistency.
- Classic French Pastry Expertise: Lead the production of traditional French pastries, including Paris Brest, Mille-Feuille, St. Honore, and Flan Parisian, maintaining authenticity and presentation excellence.
- Ice Cream & Sorbet Creation: Develop and execute ice cream and sorbet recipes, alongside production of bars and novelties
- Jams & Preserves Production: Responsible for producing high-quality jams, jellies, and marmalades, using fresh, local ingredients to craft unique flavors.
- Pre-Holiday Production Management: Oversee the pre-holiday production schedule, ensuring that all items are ready for photo shoots, menu development, and holiday-specific offerings.
- Cake Team Training & Mentorship: Train and guide the cake team on best practices for efficiency, menu development, and decorative techniques to improve team performance.
- Wholesale Chocolates & Large Orders: Manage the production of wholesale chocolates, handling large orders for high-profile clients such as MN United, MN Wolves, MN Orchestra, and various hotels.
- Inventory & Supply Management: Monitor inventory levels and order necessary supplies and ingredients to ensure seamless production, minimizing shortages.
- Spoilage Log Management: Maintain and track spoilage through a detailed log to identify inefficiencies and reduce waste
- Event Production & Off-Site Coordination: Assist with large event production, including off-site catering and special events, ensuring quality and presentation meet the highest standards.
- Food Safety & Sanitation: Ensure all food safety and sanitation practices are strictly followed in the production area.

## CHEF DE PARTIE

The Wynn Hotel, Las Vegas, 2005-2010

- Opening Team Member: Contributed as a key member of the opening team for The Wynn Pastry Department, helping establish high standards of pastry and dessert production.
- Ice Cream & Sorbet Production: Managed the ice cream production for The Wynn, focusing on creating premium ice creams and sorbets with innovative flavors and impeccable quality.
- Bonbon Production: Responsible for producing a variety of bonbons for The Wynn's exclusive chocolate shop, Frédéric, ensuring each piece was crafted to perfection for both taste and presentation.
- Chocolate & Confection Production: Managed the production of buffet decor, ganaches, pralines, caramels, nougats, and Pâte de Fruit, working with precision and creativity to deliver exquisite results.
- Large-Scale Event Support: Contributed to the dessert and chocolate production for large-scale events at The Wynn, ensuring high-volume output without compromising quality.
- Mentorship Under Chef Lionel Clement: Gained invaluable experience working under Chef Lionel Clement, 2009 US Chocolate Master, learning advanced techniques and refining skills in chocolate artistry and dessert creation.
- Food Safety & Sanitation: Strictly adhered to food safety and sanitation practices, ensuring compliance with health standards and maintaining a clean and organized production environment.