



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Didier Rosada

Pastry Chef Instructor

“Every culture has bread and it has taken me years to see, taste, and learn about worldwide baking traditions. My goal is to share that knowledge with students in an efficient time frame so they have a well-rounded repertoire and viewpoint on the world of baking when they enter the industry.”



Chef Didier Rosada is a Chef Instructor in the L'Art de la Boulangerie course at The French Pastry School. Growing up in France, he began his baking career in the traditional way: at age 15, with technical training at a regional French professional school and an apprenticeship under a local baker. His love of bread and his desire to see the world soon set him apart from his compatriots and sent his career on an untraditional path.

After working as staff baker in exotic locales, Chef Rosada's abilities caught the attention of his employer, Club Med. He was assigned to work at the clubs with the most sophisticated clientele and was soon assigned the task of opening new or remodeled bakeries at the company's resorts. Included in his responsibilities was training local bakers to work in these bakeries. In 1995, Chef Rosada returned to France to enhance his professional skills at the respected Institut National de Boulangerie-Pâtisserie in Rouen. After five months of highly technical and business-oriented training, he was awarded a Brevet de Maîtrise, or “Masters in Baking.”

While working on a private research project in the United States, Chef Rosada became an unofficial coach of the 1996 Baking Team USA. His expert advice and patient guidance were important factors in the American team's first place finish in the bread category at the Coupe du Monde de Boulangerie in Paris in February 1996. In February 1999, under Chef Rosada's guidance, Team USA took home the gold medal and, in April 2002, the silver medal. He was also the official coach of the US Baking team that won the gold medal in Paris in April 2005.

Over the years, Chef Rosada has contributed many technical articles for newsletters and baking magazines. When the National Baking Center (NBC) was created in 1996, he was selected to develop and teach the bread curriculum. His other functions at the NBC included the supervision of various research projects and consulting for specialty bread bakers and millers across the United States, South and Central America (Brazil, Colombia, Ecuador, Peru, Guatemala, Mexico), the Caribbean (Haiti, Dominican Republic, Jamaica) Europe, and Asia (Japan, Korea, Philippines). This exposed him to baking traditions around the world.

“Every culture has bread and it has taken me years to see, taste, and learn as much about worldwide baking traditions as I have. My goal is to share that knowledge with students so they have a well-rounded repertoire and viewpoint on the world of baking.”

In January 2002, he took the position of Head Instructor for a popular baking institute where he continued to specialize in baking education and consulting, nationwide and internationally. Since March 2005, Chef Rosada has been the vice president of operations at Uptown Bakers, a bakery that serves customers all over the Washington, D.C. area.

In July 2010, Didier was selected as a Top Ten Best Bakers in the United States by Dessert Professional Magazine and in June 2012, he received the honor to be elected as a member of the prestigious Académie Culinare de France (The French Culinary Academy).