



DENNIS KEARNEY

“CHEF DENNIS”



Dennis Kearney's life in sweets began in his Grandmother's kitchen, where he helped her make pies, pudding, and the traditional German Chocolate cake made for special occasions. Several years later at the age of 12, chocolate became a bigger theme, with the production of homemade peanut butter cups, using melted chocolate from the hollow chocolate bunnies from his Easter baskets. Even then, he did not like such chocolate because it was too sweet.

Born and raised in Tucson, Arizona, Dennis was often in the kitchen, either helping cook the night's dinner or making desserts for dinners or parties, including cupcakes, cookies, magic bars and peanut butter crèmes. After moving to the Bay Area in 1990, Dennis began working in the natural foods business where he learned about organic foods and the importance of eating healthy. Always interested in the environment, Dennis attended City College of San Francisco and then UC Berkeley, where he graduated with a degree in Conservation and Resource Studies, with a focus on wetland restoration.

Upon graduating, Dennis worked as an environmental consultant with several Bay Area firms. It was while working at one of these firms, that he re-discovered his love of baking and chocolate making. As Dennis explains, the type of environmental consulting he did included a great deal of writing and after several years of this, realized that he needed to nurture his creative side. As a result, he began taking baking and confection classes and experimenting on his own. At one point he wanted to work in both pastry and chocolate, but it became clear after a discussion with a friend, the he needed to focus all of his energy on chocolate making. While Dennis is self taught, he has spent time living in Italy and has traveled extensively to train with other master chocolatiers, including Paris France, Chicago, and New York.

Because of his environmental background and work in the natural foods business, Coco Délice Fine Chocolates is dedicated to using as many organic ingredients as possible in the making of his chocolates, as well as Fair Trade chocolate. Much of the fruit and spices used are organic, as well is the cream, which is supplied by a local dairy. He also believes that packaging need not include excess packaging (e.g., false bottoms, plastic trays, etc.).

Dennis' philosophy on chocolate is simple but elegant, with a focus on high quality and organic ingredients, environmental sensitivity, and the continued exploration of new flavors and ideas.