

# PIECE, LOVE & CHOCOLATE



## Who We Are



**Sarah Amorese**  
*Founder & Owner*

Piece, Love & Chocolate Owner Chef Sarah Amorese is a professional chocolatier and pastry chef. Throughout her teens, she and her family ran a bakery in Texas. She went on to receive pastry and culinary diplomas from the International School of Culinary Arts at the Art Institute of Colorado in Denver, Colo., and many other certifications and credentials from prestigious national pastry schools, including the Notter School of Pastry Arts and Chocolate Studio in Orlando, Fla., and the French Pastry School in Chicago, Ill. She opened Piece, Love & Chocolate in 2011, a specialty chocolate boutique where she and her team create delicacies combining their experience, trends, art, and the science of chocolate. She constantly seeks out the crème de la crème of chocolatiers, and is very proud to offer Boulder an extensive and eclectic array of fine chocolates and confections from around the world.



**Genevieve Fetherston**  
*Cocoa Coordinator*

Chef Genny manages the kitchen, inventory, staff and production of all housemade chocolate desserts on the baking side of Piece, Love & Chocolate. With over 15 years of hands-on bakery experience, Chef Genny is now proficient in the many talents and techniques of fine pastry creation, and shares her knowledge and training with her incredible team. She is tireless in her efforts to ensure that all Piece, Love & Chocolate products are made with fine ingredients, great skill and (most importantly,) lots of passion and love.

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## Who We Are ...continued



**Susi Gardner**

***Baker & Cocoa Consortionista***

Susi is has been a baker from early on in her life and always taken advantage of any excuse to bake. Her early professional career was in marketing and market research, and later education, but baking remained a passion. After exploring commercial baking at another local bakery she was hooked. She came to Piece, Love & Chocolate in the summer of 2012 as an intern, and quickly became enamoured with the business and the people. She enjoys the challenge of the process, and ensuring the product is of the highest quality and consistency, so the customer gets the same delicious product every time.



**Bev Chase**

***Head Baker & Cocoa Muse***

Bev is the cornerstone of both the baking and confectionery operations at Piece, Love & Chocolate. Her 30+ years of home-baking experience has given her the incredible and invaluable knowledge of all recipes, techniques and procedures. She masterfully crafts most baked aspects of our desserts, and fills with precision many of our ganaches, truffles and confections. Through her organization, determination and focus, the products she creates speak volumes of the quality, skill and love that make Piece, Love & Chocolate a destination shop for all things decadent and delicious.



**Dana Estes**

***Confections Manager & Cocoa Composer***

Dana is a graduate of The Lincoln Culinary Institute in Hartford, Connecticut. Dana started as an intern at Piece, Love & Chocolate in September of 2012, and, due to her hard work and creativity, quickly moved up in the company, now managing the production of confections. Equal parts artist and solutionist, Dana loves to create beautiful and delicious things out of chocolate.



**Max Kopljar**

***Store Manager & Cocoa Consultant***

Max is a graduate of Colorado State University and holds a degree in hospitality management and business. Having been a member of the Piece, Love & Chocolate team since the early days, Max has always considered customer service a pillar of successful business. She encourages the entire front-of-house team to be the best that they can be, ensuring an experience that would turn any one-time guest into a repeat customer.

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