

Dominic Ramsey

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More Information: <http://domramsey.com/>

Profile

I'm an award winning chocolate maker, chocolate expert and consultant based in London.

I'm Founder of **Damson Chocolate**, Founder & Editor of **Chocablog**, founder of **Bean&Bar**, Co-Founder of **World Chocolate Guide** and **Cocoa Runners**.

I've been a judge at the **World Chocolate Masters**, **Academy of Chocolate Awards** and **International Chocolate Awards** amongst others.

Before entering the world of chocolate, I spent 20 years as a professional web developer, designer and social media consultant.

I am available for work in the following areas:

Chocolate Consultancy & Recipe Development

Helping chocolate & confectionery businesses of all sizes understand their market and develop their business. Understanding consumer trends, sourcing ingredients & equipment, troubleshooting problems and helping develop new chocolate products.

Corporate Tastings & Events

I have led corporate and public chocolate tasting events around the world, from a large group of journalists in Lithuania to speaking on stage at The Chocolate Show in London. I can help you and your clients understand how to get the most from a chocolate tasting experience and work with other experts to produce food & drink pairings.

Writing

I have been writing professionally for most of my adult life and writing about chocolate is one of my passions. My best selling book *Chocolate* was published by DK / Penguin Random House in 2016 and has been translated into 10 languages.

Since 2006 I have reviewed thousands of chocolate products, written tasting notes and descriptions for hundreds of chocolate bars and written in-depth features and

investigative pieces on the state of the chocolate industry. I am comfortable producing copy for the web, print and other media.

Social Media

From brand development to new product launches, I can enhance your online presence and engagement, either through training or managing your social media for you.

Experience

Damson Chocolate - www.damsonchocolate.com - (2015 - present)

Founder of one of only two bean-to-bar craft chocolate makers in London. Drawing on my experience of the chocolate industry and sourcing quality, ethical ingredients from around the world and producing award winning craft chocolate bars. I have been responsible for all aspects of running the business and chocolate making, from bean-to-bar chocolate making to packaging design and business development.

Chocablog - www.chocablog.com (2006 - present)

Chocablog is where my love affair with chocolate started. It was the first blog in the world dedicated entirely to chocolate and is still the most popular in terms of traffic and social media following, with over 30,000 people following the updates across Facebook, Twitter and email newsletters.

Cocoa Runners - www.cocoarunners.com (2013 - 2014)

Cocoa Runners is a bean-to-bar chocolate delivery service, concentrating on a subscription service that gives customers four unique craft chocolate bars every month, complete with tasting notes. As a co-founder, I helped with every stage of launching the business. My efforts focussed on sourcing the best chocolate from around the world, creating boxes within budget and producing tasting notes for every bar. Although I am now less involved with the business, during my time there I tasted over 1000 chocolate bars, selecting only around 200 for the service.

Bean&Bar - bean.bar (2014 - present)

Bean&Bar is a new personal project born out of my love of bean-to-bar chocolate and the explosive growth of the industry in the last few years. The site aims to keep track of every bean-to-bar chocolate maker around the world along with all the products they produce.

Awards

In 2015, I won the prestigious Academy Of Chocolate 'One To Watch' award for my work with Damson Chocolate. Since then, our bars have individually won 7 Academy Of Chocolate awards.

Education

I studied maths, physics and chemistry to A-Level, however I was unable to sit the exams due to serious illness.

Voluntary Work

Much of the work I do in the chocolate industry is voluntary, aimed at promoting the industry as a whole, including the judging and organising of various awards and competitions.

I have also provided technical and social media consultancy for The Phonenix Cinema, East Finchley. The Phoenix is one of the oldest cinemas in the country and is operated as a charity by a non-profit trust.

Other Information

D.O.B.:	19 th May 1970
Driving:	Full UK driving licence
Nationality:	British
References:	Available on request
Interests:	Photography; chocolate tasting; technology; cinema; music