



Monthly schedule

Class times: 7:00 am to 3:00 pm

April

- 04/20-04/24: Systematic Approach to Bread
- 04/23-04/24: Viennoiserie
- 04/27-05/01: Baking Sourdough, Levain And Wild Yeast
- 04/27-05/01: Exploring the Ingredients and Techniques

May

- 05/04-05/08: Viennoiserie I
- 05/18-05/22: Systematic Approach to Bread

June

- 06/08-06/12: Systematic Approach to Bread
- 06/08-06/12: Exploring the Ingredients and Techniques
- 06/15-06/19: Baking Sourdough, Levain And Wild Yeast
- 06/15-06/19: Cake Bases, Creams, and Composition
- 06/22-06/26: Advance Breads
- 06/22-06/26: Modern Cake Methods and Design

2015 Workshop Schedule

5-day Workshops:

\$998 including breakfast, lunch and all the tools you need for the class.

Systematic Approach to Breads

Learn the details of mixing, fermenting, shaping, and baking bread in this essential introductory course. Work with the traditional Baguette, Rye, Whole Wheat, Multigrain, Egg, and Pan Breads to gain a strong foundation in bread baking. The course covers baker's math, ingredient selection and function, how mixing affects fermentation, and other bread baking fundamentals. Both enthusiasts and professionals gain deep understanding of the baking process.

Baking Sourdough, Levain, and Wild Yeast

Artisans II builds on the skills learned in Artisan I. Study the intricacies of sourdough and learn how various starters and fermentation techniques affect flavor and appearance. Create your own wild yeast starter, and learn how to apply a feeding schedule to maximize the quality of the bread. Make sourdough breads with liquid and stiff starters, Olive Bread, Raisin Bread, Ciabatta with polish, and many other favorites. Enthusiasts leave this course with a strong knowledge of sourdough – an essential skill for any baker.

Advanced Bread

Think out of the bread box. This course challenges traditional assumptions and explores innovative bread-making techniques. Work with a variety of flours such as rye and spelt, make miche using high ash flour and 230% (!) starters, and experiment with different retarding techniques. Even seasoned bakers are inspired by the knowledge and marketable skills gained from this workshop.

German Breads

German breads appeals to those who seek interesting breads with pronounced flavors and textures. Join us for this exciting seminar to learn how to bake spectacular German breads. Learn how to make Lye Breads, Sourdough Rye, Whole Grains, Spelt Bread, Bavarian Pretzels, Kaiser Rolls, 100% Rye Bread, German Rolls, and even traditional Pumpernickel – which bakes for 18 hours!

Whole Grain, Ancient Grains, and Alternative Wheat

Satisfy the demand from your customers (and your own) for more healthy, tasty breads. There is a growing awareness on the difficulty in digesting gluten for some consumers.

During this intensive, hands-on workshop, technical characteristics of specialty flours such as Kamut®, spelt, brown teff, and quinoa will be covered, as well as how to work with more accessible flours like whole wheat and dark rye. Students will be exposed to different types of preferments made with whole grain flours and precautions to take when using them. Some grains will be freshly milled on site, and some are sprouted to be added to various loaves.



Exploring Ingredients and Techniques

Learn how to understand and control the pastry making process instead of just using the recipes! Essential for enthusiasts who want to create instead of follow, this class focuses on ingredient functionalities, mixing methods, fundamental pastry techniques. Learn how flours, sugars, fats, eggs, dairy products, and leavening agents affect the final product. Practice a variety of mixing methods that will help you achieve the results you want.

Foundation of Pastry Line

Create a sensational array of pastries, ranging from rustic to refined, sweet to savory, and simple to complex.

See how subtle variations in mixing techniques create dramatically different doughs, learn how to decide which types of dough best meet your needs and how to use them, and prepare pastries with different doughs, fillings, and finishes to internalize the lessons.

Cake Bases, Creams, and Composition

Made properly, layer cakes can be incredibly delicate or decadent and extraordinarily beautiful. Learn variety of cake mixing methods, creams, and fillings, as well as how to troubleshoot problems. Study cake composition, assembly, and design and practice decorative piping skills as you make your own delicious cakes.

Modern Cake Methods and Design

Far from rustic, these visually spectacular, intricate cakes feature complex textures and exquisite flavors. Use this class to make any of the elegant, sophisticated, and contemporary pastries that grace the windows of the top patisseries around the world.

Viennoiserie I: Croissants, Danish, and Brioche

Viennoiserie is the term used to describe sweet yeasted dough-laminated or non-laminated. The interest in laminated dough such as Croissant, Danish and Brioche is rising considerably and the quality of Viennoiserie in America is finally starting to catch up to the quality of well-crafted artisan breads.

Viennoiserie II: Advance Laminated and Enriched Dough

In Viennoiserie II, enthusiasts will build upon the knowledge learned in Viennoiserie I and make a variety of sweet and savory pastries from both laminated and no laminated dough. You will make specialties such as Colomba di Pasqua, Gibassier, and Kouing Aman.

Chocolate and Confection

Chocolate and confections will cover various techniques used when making chocolates and candy by hand.

3-day Workshops

\$398 including breakfast, lunch and all the tools you need for the class.

Wedding and Custom Cakes

Heighten your skills to create memorable custom cakes for weddings and special events. Employ diverse methods of cake icing preparation, understand contemporary and traditional design techniques, and develop piping and decorating skills to craft spectacular custom cakes.

Weekend Workshops

Are coming soon!

Bread, Viennoiserie, and Pastry Professional Series starts July 20th!

Anybody can become a baker! If you are thinking of changing career, improving baking skills; be able to open and/or run a bakery you picked the right education.

For information please email contact@sfbi.com

Class time: 7:00 am to 3:00 pm

July

07/06-07/10: Systematic Approach to Bread

07/06-07/10: Foundation of Pastry Line
07/13-07/17: Baking Sourdough, Levain And Wild Yeast

07/13-07/17: Viennoiserie I
07/29-07/31: Wedding Cakes

August

08/03-08/07: Chocolate and Confection
08/10-08/14: Exploring the Ingredients and Techniques

September

09/21-09/25: Systematic Approach to Bread

October

10/05-10/09: Systematic Approach to Bread

10/12-10/16: Baking with Sourdough Levain and Wild Yeast

10/19-10/23: German Breads
10/26-10/30: Whole Grain, Ancient Grains, and Alternative Wheat

November

11/16-11/20: Systematic Approach to Bread

December

12/7-12/11: Systematic Approach to Bread

12/7-12/11: Viennoiserie I

**More information
650-589-5784
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