



During this Guild class, students will learn how to work with baking processes that combine whole grains and specialty flours with preferments especially elaborated to create breads with the proper balance between healthiness and palatability.

From the lighter but nutrients-loaded wheat germ baguette to the earthier and denser whole grains breads baked with no white flour, participants will also learn how to work with ancient grains like quinoa and flour meals. A total of four breads will be produced that could nicely complement any bakery products line and meet your customers' growing demand for functional breads.

Guild Members \$ 340
Non-Members \$ 425*
(*includes 12-month Guild membership)
Registration deadline: March 29

Didier Rosada holds a Brevet de Maitrise (Master's in Baking). He coached Bread Bakers Guild Team USA to fmedals at the Coupe du Monde de la Boulangerie.in 1996, 1999, 2001, and 2005. In 2002 The Bread Bakers Guild of America presented him with the Golden Baguette Award (now the Raymond Calvel Award) which recognizes individuals who have contributed significantly to the advancement of artisan baking .He is VP of Operations at Uptown Bakers in Washington, D.C., and owns Red Brick Consulting, which serves the baking industry.

At **Le Cordon Bleu College of Culinary Arts in Austin** (formerly Texas Culinary Academy), cooking school students have the opportunity to receive Le Cordon Bleu's world-renowned culinary program in one of America's premier college towns. Students develop a focused theoretical foundation and learn essential technical skills that can be applied to the finest in culinary traditions, methods, and industry-current technologies. Please visit www.chefs.edu/Austin.

Functional Breads: A Healthy Approach to Baking Artisan Breads

**Instructor:
Didier Rosada**

Le Cordon Bleu College
of Culinary Arts
3110 Esperanza Crossing
Austin, TX 78758

April 14-15, 2012
Sat and Sun: 8 am-4 pm

Skill Level:
Intermediate to Advanced/Professional



www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
670 West Napa St., Suite B
Sonoma, CA 95476

info@bbga.org
fax 707-935-1672