



**Functional Breads:
A Healthy Approach
to Baking Artisan Breads**

April 14-15, 2012

Instructor: Didier Rosada

**Le Cordon Bleu College
of Culinary Arts
Austin, TX**

**Skill Level:
Intermediate to Advanced/Professional**

Registration deadline: March 29
**Please return registration form
to The Guild.**

Name _____

Company _____

Mailing Address _____

City _____ State/Prov _____ Zip/Postal Code _____

Phone _____ E-mail * _____

**Confirmation of registration and class details will be sent via e-mail.*

PAYMENT Must be received in order to hold your space in the class.

___ **Guild Member \$340** ___ **Non-Member \$425 (includes 12-mo. Guild membership)**

Check/money order in US funds enclosed. Make payable to **The Bread Bakers Guild of America**

Credit card ___ VISA ___ Master Card

_____ Exp ___ / ___
Security Code _____

Billing Address (if different from above) _____

Name on Card _____

Signature _____

Class Cancellation Policy: There will be no refund for cancellations. In the event that The Bread Bakers Guild of America must cancel this class, all fees will be returned. The costs of any travel arrangements, however, will not be reimbursed. The Bread Bakers Guild of America reserves the right to modify the class description.

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