



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON The Bread Bakers Guild of America Launches A New Series of Baking Education Classes

For Immediate Release

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February 2009, Sonoma, CA – The Bread Bakers Guild of America is pleased to announce the launching of **The Draft for Team USA: 2009 National Tour**.

To mark the 10th anniversary of the first Bread Bakers Guild Team USA gold medal at the Coupe du Monde de la Boulangerie, the World Cup of Baking, The Guild is sponsoring a series of 12 baking education classes taught by Team USA alumni, coaches, and managers.

These hands-on baking demonstration classes, held in locations across the United States, will offer students the rare opportunity to learn baking techniques from some of the most skilled and respected bakers in the country. The classes are part of the The Guild’s mission to “shape the skills and knowledge of the artisan baking community.”

Three categories of classes will be offered:

- **The Draft** – Three-day audition workshops for those seeking a spot on Team USA 2010 in the areas of Viennoiserie, Artistic Design, and Baguette and Specialty Breads. These classes require submission of an application and advance preparation work.
- **Major Leagues** – Classes focused on professional and/or intermediate/advanced bakers. Classes will build on participants’ existing skills.
- **Minor Leagues**: Classes focused on beginning/intermediate bakers. Classes will concentrate on fundamental knowledge essential for all bakers.

Please see the attached calendar for Master Class dates and locations.

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The Bread Bakers Guild of America

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The All-Star Instructors for the 2009 National Tour are:

- **Jory Downer** - Team USA 2005, Owner, Bennison's Bakery, Evanston, IL
- **Tim Foley** – Team USA 2002, Owner, Bit of Swiss Bakery, Stevensville, MI
- **Thomas Gumpel** – Team USA 1999, Director of Bakery Development, Panera Bread, North Stonington, CT
- **Jeffrey Hamelman** – Team USA 1996, Director, Bakery and Education Center, King Arthur Flour, Norwich, VT
- **Tim Healea** – Team USA 2002, Owner, little t american baker, Portland, OR
- **Ciril Hitz** – Team USA 2002, Department Chair, International Baking & Pastry Institute, Johnson & Wales University, Providence, RI
- **Robert Jörin** – Team USA 1999, Team Leader, Baking and Pastry Arts Certificate Program, The Culinary Institute of America at Greystone, St. Helena, CA
- **William Leaman** – Team USA 2005, Owner, Bakery Nouveau, Seattle, WA
- **Philippe Le Corre** – Coach, Teams USA 1999 and 2005, Senior Corporate Chef, Dessert Inspirations, Heinz North America, Minneapolis, MN
- **Craig Ponsford** - Team USA 1996, Owner, Artisan Bakers, Sonoma, CA
- **Jan Schat** – Team USA 1999, Vice President of Bakeries, Il Fornaio
- **Solveig Tofte** – Team USA 2008, Head Baker, The Turtle Bread Company, Minneapolis, MN
- **Lionel Vatinet** – Coach, Team USA, Owner, La Farm Bakery, Cary, NC
- **Jeffrey Yankellow** – Team USA 2005, Executive Vice President and Executive Chef, Simply Bread, Phoenix, Arizona
- **Peter Yuen** – Team USA 2008, Owner, La Patisserie P, Chicago, IL

The Bread Bakers Guild of America is a non-profit organization comprised of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers who work together to support the principle and the practice of producing the highest quality baked goods. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education.

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