**Science of Sourdough Home Edition**

**Instructors:** Debra Wink & Maurizio Leo

**March 14-15, 2020**

**Saturday 9-5, Sunday 9-5**

Middleby Bakery Innovation Center

808 Stewart Ave
Plano, TX 75074

Middleby Bakery Innovation Center is a 30,000 sq ft, fully equipped, demo kitchen used by and available to industry experts for seminars and hands-on classes. The Middleby Bakery Group is a group of six companies that have been manufacturing industrial bakery equipment collectively for over 500 years. For more info visit: http://stewart-systems.com/middlebybic

The Bread Bakers Guild of America

1129 Industrial Ave, Ste 206
Petaluma, CA 94952

info@bbga.org
707-935-1468

---

**This class is for the baker wanting a deeper understanding of sourdough systems and the microorganisms within. The Home Edition covers the same science as its parent course while practicing small batch and manual methods suited to the cottage bakery or home kitchen.**

**In the scientific spirit, more time is devoted to lecture compared with other Guild baking classes, and concepts are brought to life through tasting, demonstration and hands-on portions so that students can see the connection between what they’re learning in the classroom and pulling from the oven.**

**Discussions on fermentation and acidity include some simple chemistry, so while it’s not a requirement, a general understanding of what atoms, molecules, and bonds are would be helpful. Lecture and discussion topics range from factors that influence sourdough microorganisms and the effects they produce, to troubleshooting tools and development strategies.**

**Debra Wink** is a microbiologist by education, medical technologist by profession, and baker by passion. It was studying her own starters in the laboratory and experimenting with natural leavening that led to searching the literature for answers; then translating science into lay language and real-world application. Her articles have appeared in Bread Lines, Fideles au bon pain, and |P|A|N| Revista.

**Maurizio Leo** is the engineer-turned-baker behind the award-winning website The Perfect Loaf. He is a self-taught home baker that approaches baking from an analytical perspective, while still preserving the time-honored craft of baking bread by hand. Maurizio’s focus is on naturally-leavened bread, pastry, and pizza. More often than not, his bread includes freshly milled grains of all types.

---

**Guild Members - $375.00**
**Non-Members - $460.00***

(*includes 12-month Membership)

**Skill Level: Intermediate to Professional**

**REGISTRATION DEADLINE:**
**March 6, 2020**