

# Artisan 101

Instructor: Melina Kelson

April 18-19, 2020  
Saturday 8-4, Sunday 8-4

Centennial College

**CENTENNIAL**  
COLLEGE

School of Hospitality & Pastry Arts  
937 Progress Ave  
Toronto, ON Canada

Centennial College's Baking and Pastry Arts Management program will build on fundamental baking and pastry arts skills to prepare you for a management role within the baking sector. Whether it's menu design, purchasing, planning or execution, baking management is an essential skill to convert your passion into business success.

The Bread Bakers Guild of America  
1129 Industrial Ave, Ste 206  
Petaluma, CA 94952

info@bbga.org  
707-935-1468



Having trouble getting consistent results? Not sure of the difference between a biga and a pate fermentee—or how they impact your final product? Join this class to up your skills! Learn the details of mixing, fermenting, shaping, and baking bread in this essential introductory course. By the end of this course, you will better understand baker's math and its importance, how to balance water temperature to control fermentation, how mixing impacts the final dough, and other critical bread baking concepts. Students will understand the steps of the baking process, as well as what happens in each of the 10 major steps in bread baking. We will dive into essential ingredients, preferments, mixing methods, fermentation, baking, and more.

Melina Kelson was born to a family of food critics and has always been happiest when making, discussing and enjoying thoughtfully prepared foods. Melina is a Certified Master Baker, Certified Executive Pastry Chef, a Certified Bread Baker, Certified Sous Chef and Certified Hospitality Educator. She spent 17 years teaching baking and pastry arts. Now in her fourth term on the Board of Directors of The Bread Bakers Guild of America, Melina is the three-time Director of WheatStalk and serves as Chair of the Certification Committee. Her deep commitment to sustainability informs her approach to baking and living. And edible landscape surrounds her wood-fired oven, where she operates a weekly micro-bakery, Bootleg Batard, just outside of Chicago.



Guild Members - \$375.00  
Non-Members - \$460.00\*  
(\*includes 12-month Membership)

**REGISTRATION DEADLINE:**  
**APRIL 8, 2020**

Skill Level: Beginner to Intermediate