



Bread and Chocolate

Instructors:
Jeff Yankellow and Donald Wressell

August 26-27, 2017
Saturday and Sunday, 9 am-4 pm

Guittard Chocolate Studio
2809 La Cienega Ave., Los Angeles, CA

Skill Level: Professional

This hands-on class brings together two foods that we love: bread and chocolate.

Jeff Yankellow and Donald Wressell, who have both won medals in international baking and pastry competitions, will share their techniques for making hearth breads and enriched and laminated doughs. They will teach you how to make custom chocolate batons for your croissants, as well as chocolate-filled, twice-baked croissants, and house-made chocolate spreads.

Join them to explore creative ideas and techniques to bring added flavors and value to your product line.



Photo: Heike Sellers

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Photo: Audrey Ma

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: August 10

Guittard Chocolate Company is a San Francisco Bay Area chocolate maker celebrated for crafting world-class couverture chocolate based on traditional French methods. Founded in San Francisco in 1868, Guittard Chocolate Company is the oldest continuously family-owned and operated chocolate-making business in the United States. Under the direction of Guittard Pastry Chef Donald Wressell, the Guittard Chocolate Studio hosts the Guest Chef Series, featuring intensive hands-on workshops with prominent chefs, chocolatiers, and bakers.

Please see page 2 for instructor biographies.

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Donald Wressell and Jeff Yankellow



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Prior to his joining Guittard Chocolate as the in-house pastry chef, **Donald Wressell** spent 19 years at the Four Seasons Beverly Hills, where he was named the 2005 Pastry Chef of the Year, won silver and gold medals in the Grand Salon Culinaire, and placed second at the Les Maîtres du Chocolat.

He has represented the USA four times in the Coupe du Monde de la Pâtisserie and captained the winning team at the 2011 National Pastry Team Championship.

Jeff Yankellow manages Bakery Flour Sales for King Arthur Flour in the western region and is currently Chairman of the Board of The Bread Bakers Guild of America.

In 2005 he was a member of the Bread Bakers Guild Team USA that captured the gold medal in Paris at the Coupe du Monde de la Boulangerie. He brings a wide array of experience that includes cooking, artisan baking, consulting, and teaching.



Photo: Kim Binczewski