



#InGlutenWeTrust

Laminated dough products are impressive -- all those flaky layers! – but making them can be intimidating to the uninitiated.

In this two-day, hands-on class, Jory Downer of Bennison's Bakery and Bread Bakers Guild Team USA will share tips and techniques that will help to demystify the process and bolster your product list or personal baking repertoire.

In "The World of Laminated Dough," students will learn to make the classic croissant and whole wheat croissant, as well as puff pastry items including Galette des Rois, Palmier, French Flan, Strawberry Rhubarb Danish, and Pain aux Raisins.



The World of Laminated Doughs

Instructor: Jory Downer

September 22-23, 2018

7 am–4 pm on both days

Delgado Community College

615 City Park Avenue, New Orleans, LA 70119

Skill Level: Advanced/Professional

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: Sept. 6

Jory Downer has been a professional baker for more than 35 years. His father, Guy Downer, purchased Bennison's Bakery in Evanston, IL, from the Bennison family in 1967, and Jory joined the family bakery in 1975. He is a Certified Master Baker and was a member of Bread Bakers Guild Team USA 2005, which won the gold medal at the Coupe du Monde de la Boulangerie in Paris; he coached the 2008 and 2014 teams. Since 2015 he has been a member of The Guild's Board of Directors.

Delgado Community College offers programs, including culinary arts and pastry arts, through the Associate degree. The College provides a learning-centered environment that prepares students for careers in high-demand industries. For more information, please visit www.dcc.edu.

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