



#InGlutenWeTrust

## The Science Behind Sourdough

### Instructors:

**Karen Bornarth and Debra Wink**

**April 27-28, 2018**

9:00 am—5:00 pm, both days

**Hudson County Community College**  
Culinary Arts Institute,  
161 Newkirk St., Jersey City, NJ 07306

### Skill Level:

**Intermediate to Advanced/Professional**

This science-based course is for the baker looking for deeper understanding of sourdough systems to take his or her skills to the next level.

More time will be devoted to lecture than the average bread-baking class, and in the spirit of experimentation, the breads we make will compare how different processes affect the fermentation of same or similar formulas based on flour, water, salt, and cultures.

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



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

**Karen Bornarth** studied baking and pastry at the Culinary Institute of America. She later worked as a production baker at Amy's Bread, taught at The French Culinary Institute, and spent five years with Le Pain Quotidien in product development and quality control. She is currently Training Director at Hot Bread Kitchen in New York City.

**Debra Wink** is a microbiologist by education, medical technologist by profession, and baker by passion. It was studying her own starters and experimenting with natural leavening that led to translating current scientific research into lay language and real-world application. Her writing has appeared in *Bread Lines* and *Fideles au bon pain* of the Amicale Calvel.

**The Culinary Arts Institute at Hudson County Community College** is dedicated to giving students the knowledge and skills that will help them succeed in the culinary field and hospitality industry. It is recognized for its award-winning curriculum and is one of only two programs in the NY region to be accredited by the American Culinary Federation. Visit [www.hccc.edu](http://www.hccc.edu)

[www.bbga.org](http://www.bbga.org)  
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