



A Modern Approach to Classic Viennoiserie
Instructor: Charles Niedermyer, II

August 8-9, 2019
Thursday 8-4, Friday 8-3

Pennsylvania College of Technology
One College Ave, Williamsport, Pennsylvania

Skill Level: Beginner to Advanced

Classic viennoiserie never goes out of style. Customers crave flaky, buttery pastry with all of the fixins! This hands-on pastry class will cover the essential techniques of mixing, fermentation, and lamination of croissant, as well as brioche and other sweet doughs.

Traditional makeups and products will be covered, but students will also explore new flavor profiles and trends that are popular with today's customer. Savory ingredients and preparations will also be featured, allowing bakers to expand their pastry line beyond the traditional breakfast category.



Charles Niedermyer, II Charles is a Chef Instructor at Pennsylvania College of Technology, where he has been teaching baking and pastry arts since 2005. He is a 2018 Bake Magazine Twentyfive top educator, a 2017 Top Ten Pastry Chef in America by Dessert Professional Magazine, and holds several awards from the College, most recently a Distinguished Teaching Award in 2015. His industry experience include bakeries, restaurants, hotels, and clubs, including The Penn State Bakery and The Ritz-Carlton Hotel Company.

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: July 25th

Charles' work extends well beyond the campus classroom. He is an active member of the Retail Confectioners Association and The Bread Bakers Guild of America, assisting with educational conferences all over the country. Charles leads production at the Kentucky Derby each year, where they cook and bake for thousands of guests. He is a guest instructor for the Department of Food Science at Penn State, teaching baking science and product development. In 2015, Charles was a viennoiserie national finalist for Team USA, which competed at the 2016 Coupe de Monde de la Boulangerie.

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