



Artisan 101

Instructor: Melina Kelson

**November 2-3, 2019
Saturday 8-4, Sunday 8-4**

**Institute of Culinary Education
521 E Green St, Pasadena, California**

Skill Level: Beginner to Intermediate

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.



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

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.

The Institute of Culinary Education (ICE) is one of the largest and most diverse culinary schools in the world. Established in 1975, ICE offers award-winning six to 13-month career training programs in Culinary Arts, Pastry & Baking Arts, Restaurant & Culinary Management and Hotel & Hospitality Management, plus professional development programs in Bread Baking and Cake Decorating. For more information visit www.ice.edu

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