



Competition Breads and Viennoiserie with High Extraction Flour

Instructor: Louis Volle

March 27-28, 2019
Wednesday and Thursday, 9-5

Kalamazoo Valley Community College
Culinary and Allied Health Building
418 East Walnut St., Kalamazoo, MI 49007

Skill Level: Advanced/Professional

In this advanced and professional-level course, we will explore a variety of breads and viennoiserie made with high extraction flour. By combining freshly stone milled and identity-preserved grains with new ideas and techniques, we will create unique flavors and forms.

We will cover traditional methods as well as more novel approaches, from classic items such as a baguette and croissant, to more inspirational and creative products.

These breads and viennoiserie are suitable for a competition, yet approachable enough to be an addition to your everyday baking repertoire.



Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: March 13

Louis Volle holds a Brevet de Maîtrise from the Institut National de la Boulangerie-Pâtisserie. Beginning his baking career in Paris at Fauchon, he then went on to establish the bread programs at Dean & DeLuca and Blue Hill at Stone Barns. In 2017 he competed for Team USA at the 6th Mondial du Pain, placing first in the viennoiserie category. In his current role for Tartine Bakery, he is assisting with their recent expansion in Seoul and Los Angeles.

Kalamazoo Valley Community College is committed to enriching the lives of students and their communities through quality educational programs and services. The school's programs are designed to help ensure students' success and build their future. An Associate in Applied Science in Culinary Arts & Sustainable Food Systems is among the degrees offered. Visit www.kvcc.edu.

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