



**Grain-Focused Viennoiserie**  
**Instructor: Jacob Baggenstos**

**April 6-7, 2019**  
**Saturday 5-8 PM, Sunday 8 AM– 4PM**

**Brightwater Center**  
**801 SE 8th St #71 Bentonville, AR 72712**

**Skill Level: Intermediate to Advanced/  
Professional**

This class will cover breakfast Viennoiserie while exploring grains in a new and interesting way. This includes whole grains, ancient grains and alternative flours.



**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: March 21st**

**Jacob Baggenstos** is a baker from Seattle who spent time at local institutions such as Grand Central Bakery and Bakery Nouveau. In 2016 he competed for BBGA Team USA at the Coupe du Monde de la Boulangerie, and in 2018 at Bakery Masters.

**Brightwater Center** Brightwater: A Center for the Study of Food was conceived to be more than a typical cooking school. As an academic division of NorthWest Arkansas Community College, Brightwater offers uniquely holistic programming with academic and career training in the areas of culinary nutrition, artisanal food, beverage management, and food entrepreneurship. Visit [brightwater.org](http://brightwater.org)

[www.bbga.org](http://www.bbga.org)  
phone 707-935-1468

**THE BREAD BAKERS GUILD OF AMERICA**  
1129 Industrial Ave, Ste 206  
Petaluma, CA 94952

[info@bbga.org](mailto:info@bbga.org)  
fax 707-935-1672



## Grain-Focused Viennoiserie

April 6-7, 2019

Jacob Baggenstos

Brightwater Center  
Bentonville, Arkansas

Skill Level:  
Intermediate to Advanced/Professional

Registration deadline: March 21, 2019  
Please return form to The Guild.

Name \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State/Prov \_\_\_\_\_ Zip/Postal Code \_\_\_\_\_

Phone \_\_\_\_\_ E-mail \* \_\_\_\_\_

*\*Confirmation of registration and class details will be sent via email.*

**PAYMENT** Must be received in order to hold your space in the class.

\_\_\_\_ Guild Member \$375 \_\_\_\_ Non-Member \$460 (includes 12-mo. Guild membership)

Check/money order in US funds enclosed. Make payable to **The Bread Bakers Guild of America**

Credit card \_\_\_\_ VISA \_\_\_\_ Master Card \_\_\_\_ American Express

# \_\_\_\_\_ Exp \_\_\_\_ / \_\_\_\_ Security Code \_\_\_\_\_

Billing Address (if different from above) \_\_\_\_\_

Name on Card \_\_\_\_\_

Signature \_\_\_\_\_

**Class Cancellation Policy:** There will be no refund for cancellations. If you cancel 45 days or more in advance of the event and we are able to fill the vacancy, a credit will be issued to your account, less a \$50 cancellation fee. If another enrollee is not found, no credit will be issued. If The Bread Bakers Guild of America must cancel this class, all fees will be returned. The costs of any travel arrangements, however, will not be reimbursed. The Bread Bakers Guild of America reserves the right to modify the class description.

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