



## Monthly Schedule

### January

(9/14/09-3/19/10): **Professional Training Program**  
1/11-1/15: **Artisan Breads I**  
1/18-1/22: **Artisan Breads I**  
1/25-1/29: **Artisan Breads II**

### February

(9/14/09-3/19/10): **Professional Training Program**  
2/1-2/5: **Gluten-free Bread and Pastry**  
2/8-2/12: **Whole Grains and Specialty Flours**

### March

(9/14/09-3/19/10): **Professional Training Program**  
3/1-3/5: **Artisan Breads I**  
3/8-3/12: **Artisan Breads II**  
3/22-3/26: **Artisan Breads I**  
3/29-4/2: **Viennoiserie I**

### April

(4/12/10-8/13/10): **Professional Training Program**  
4/7-4/9: **Wedding and Custom Cakes**  
4/12-4/16: **New! Pastry Arts: Exploring Ingredients and Techniques**  
4/13-4/17: **Study in France**  
4/19-4/23: **New! Pastry Arts: Versatility of Tarts, Pies, Puff, and Choux**  
4/26-4/30: **New! Pastry Arts: Cake Bases, Creams, and Composition**

### May

(4/12/10-8/13/10): **Professional Training Program**  
5/3-5/7: **New! Pastry Arts: Mousse Cake Methods and Design**  
5/10-5/11: **Gelato, Ice Cream, and Sorbet**  
5/17-5/21: **New! Pastry Arts: Chocolate, Confections, and Petit Fours**  
5/24-5/28: **New! Pastry Arts: Exploring Ingredients and Techniques**

### June

(4/12/10-8/13/10): **Professional Training Program**  
6/2-6/4: **Wood Fired Oven Baking**  
6/7-6/11: **Artisan Breads I**  
6/14-6/18: **Artisan Breads II**  
6/21-6/25: **Whole Grains and Specialty Flours**  
6/28-7/2: **Baking with Ancient Grains**

## 2010 Workshop Schedule

### 5-day Workshops

#### Artisan Breads I:

##### Baking Fundamentals

Learn the details of mixing, fermenting, shaping, and baking bread in this essential introductory course. Work with the traditional Baguette, Rye, Whole Wheat, Multigrain, Egg, and Pan Breads to gain a strong foundation in bread baking. The course covers baker's math, ingredient selection and function, how mixing affects fermentation, and other bread baking fundamentals. Both enthusiasts and professionals gain a deep understanding of the baking process.

#### Artisan Breads II:

##### Mastering Sourdough

Artisan II builds on the skills learned in Artisan I. Study the intricacies of sourdough and learn how various starters and fermentation techniques affect flavor and appearance. Create your own wild yeast starter, and learn how to apply a feeding schedule to maximize the quality of bread. Make sourdough breads with liquid and stiff starters, Olive Bread, Raisin Bread, Ciabatta with a poolish, and many other favorites. Students leave this course with a strong knowledge of sourdough—an essential skill for any baker.

#### Artisan Breads III:

##### Advanced Breads

Think out of the bread box...this course challenges traditional assumptions and explores innovative bread-making techniques. Work with a variety of flours such as rye and spelt, make miche using high ash flour and 230% (!) starter, and experiment with different retarding techniques. Even seasoned bakers are inspired by the knowledge and marketable skills gained from this workshop.

#### Baking with Ancient Grains

In addition to their appealing history, ancient grains are healthy, interesting, and (when used properly) wonderfully flavorful. As these grains must be treated differently than the flours we use regularly, we focus on techniques to achieve distinctive and gratifying flavors and textures in bread and pastry. A wide range of delicious breads and pastries will be

covered, including artisan and pan breads as well as a variety of pastries, including cookies, pies, muffins, and puff. Ironically, our ancient grains workshop is essential for anyone who wants to be on the cutting edge of contemporary baking.

#### Spanish Language:

##### Artisan Breads I and II

We have combined our popular Artisan I and Artisan II classes for this workshop, which will be taught in Spanish!

#### Breads of the World

Discover the unique flavors and textures of breads baked around the world. Create exotic breads, including Germany's Heigebrot Bread, Hawaiian Pineapple Bread, and Mexican Conchas. The vast array of breads covered in this course will help you explore your creativity and grow your business in an expanding market.

#### German Breads

German breads appeal to an increasing number of customers with dietary restrictions, as well as people who seek interesting breads with pronounced flavors and textures. Join us for this exciting seminar to learn how to bake spectacular German breads. Learn how to make Lye Breads, Sourdough Rye, Whole Grain Spelt Bread, Bavarian Pretzels, Kaiser Rolls, 100% Rye Bread, and even traditional Pumpernickel—which bakes for 36 hours!

#### Gluten-free Bread and Pastry

Baking for specific dietary needs, including vegan, diabetic, gluten-free, and sugar-free, is an area of the industry that is rapidly advancing. In this course, we pay particular attention to ingredients and techniques that produce delicious flavors with enjoyable textures. Products covered include breads, pastries, and frozen desserts.

#### Whole Grains & Specialty Flours

During this intensive, hands-on workshop, students will learn how to bake with whole grains and specialty flours. Technical characteristics of specialty flours such as buckwheat, spelt, and semolina will be covered, along with precautions to take when using them.

more information: 650.589.5784 | [www.sfbi.com](http://www.sfbi.com)



## Pastry Arts: Exploring Ingredients and Techniques

Learn how to understand and control the pastry making process instead of just using recipes! Essential for students who want to create instead of follow, this class focuses on ingredient functionalities, mixing methods, and fundamental pastry techniques. Learn how flours, sugars, fats, eggs, dairy products, and leavening agents affect the final product. Practice a variety of mixing methods that will help you achieve the results you want.

## Pastry Arts: Versatility of Tarts, Pies, Puff, and Choux

Create a sensational array of pastries, ranging from the rustic to refined, sweet to savory, and simple to complex. See how subtle variations in mixing techniques create dramatically different doughs, learn how to decide which types of dough best meet your needs and how to use them, and prepare pastries with different doughs, fillings, and finishes to internalize the lessons.

## Pastry Arts: Cake Bases, Creams, and Composition

Made properly, layer cakes can be incredibly delicate or decadent and extraordinarily beautiful. Learn a variety of cake mixing methods, creams, and fillings, as well as how to troubleshoot problems. Study cake composition, assembly, and design and practice decorative piping skills as you make your own delicious cakes.

## Pastry Arts: Mousse Cake Methods and Design

This class is designed for professionals in the industry or students who have completed Pastry I and Pastry II and are interested in learning more about product composition, advanced mousse preparation, chocolate and advanced finishing techniques. Students will learn how to add flavor and flair to their products by creating infused creams, frozen inserts, textured cake bases and seasonal fruit preparations that can complement the natural flavors and textures of any dessert.

## Pastry Arts: Chocolate, Confections, and Petits Fours

This workshop focuses on the practice and application of tempering chocolate, the preparation of candies and confections, and the delicate process of making petits fours. Products covered include: hand-rolled, dipped, and molded chocolates; marshmallows; pâtes de fruits; brittle; and petits fours made of various creams, mousses, tuiles, and glazes with varying flavor and texture profiles. Thrill your customers and friends with exquisite pastries!

## Viennoiserie I: Croissants, Danish, and Brioche

Viennoiserie is the term used to describe sweet yeasted dough-laminated or non-laminated. The interest in laminated dough such as Croissant, Danish and Brioche is rising considerably and the quality of Viennoiserie in America is finally starting to catch up to the quality of well-crafted artisan breads.

## Viennoiserie II: Advanced Laminated and Enriched Doughs

In Viennoiserie II, students will build upon the knowledge learned in Viennoiserie I and make a variety of sweet and savory pastries from both laminated and nonlaminated dough. During this hands-on workshop, students will make classic regional specialties such as Colomba di Pasqua, Gibassier, and Kouing Aman, as well as more contemporary doughs, including Laminated Brioche, Baked Donuts, and Inverted Puff Pastry.

## Spanish Language: Viennoiserie I

We are now offering Viennoiserie I with Spanish language instruction!

## 3-day Workshops

### Wood Fired Oven Baking

This rare opportunity to bake unique and flavorful food in our hand-crafted, wood fired oven introduces you to an ancient craft with recently renewed popularity. The course covers a large selection of products that are well-suited for a wood fired oven, including breads, pizzas, and rustic tarts.

### Wedding and Custom Cakes

Heighten your skills to create memorable custom cakes for weddings and special events. Employ diverse methods of cake and icing preparation; understand contemporary and traditional design techniques; and develop piping and decorating skills to craft spectacular custom cakes.

more information:  
650.589.5784  
[www.sfb.com](http://www.sfb.com)

## July

(4/12/10-8/13/10): **Professional Training Program**  
7/12-7/16: **Artisan Breads I**  
7/19-7/23: **Artisan Breads II**  
7/26-7/30: **Artisan Breads III**

## August

(4/12/10-8/13/10): **Professional Training Program**  
8/2-8/6: **German Breads**  
8/16-8/20: **New! Spanish Language Artisan Breads: Artisan I and II**  
8/23-8/27: **New! Spanish Language Viennoiserie I**  
8/23-8/27: **Breads of the World**  
8/30-9/3: **Viennoiserie I**  
8/30-9/3: **Artisan Breads I**

## September

(9/20/10-2/4/11): **Professional Training Program**  
9/6-9/10: **Artisan Breads II**  
9/8-9/10: **Wedding and Custom Cakes**  
9/13-9/17: **New! Pastry Arts: Exploring Ingredients and Techniques**  
9/13-9/17: **Whole Grains and Specialty Flours**  
9/20-9/24: **New! Pastry Arts: Cake Bases, Creams, and Composition**  
9/27-10/1: **New! Pastry Arts: Mousse Cake Methods and Design**

## October

(9/20/10-2/4/11): **Professional Training Program**  
10/4-10/8: **New! Pastry Arts: Exploring Ingredients and Techniques**  
10/11-10/15: **Viennoiserie I**  
10/18-10/22: **Viennoiserie II**  
10/25-10/27: **New! Working with Chocolate**

## November

(9/20/10-2/4/11): **Professional Training Program**  
11/8-11/12: **Artisan Breads I**  
11/15-11/19: **Artisan Breads II**

## December

(9/20/10-2/4/11): **Professional Training Program**  
12/6-12/10: **Artisan Breads I**  
12/13-12/17: **Artisan Breads II**

## New! Weekend Workshops

1/16-1/17: **Focus on Puff Pastry**  
2/6-2/7: **Focus on Tarts**  
2/6-2/7: **Baguettes at Home**  
2/20-2/21: **Focus on French Macaroons**  
3/6-3/7: **Sourdough Bread at Home**  
6/26-6/27: **Baguettes at Home**  
7/31-8/1: **Sourdough Bread at Home**  
10/23-10/24: **Plated Desserts at Home**  
10/23-10/24: **Sourdough Bread at Home**  
11/13-11/14: **Viennoiserie at Home**  
11/13-11/14: **Holiday Pies and Tarts**  
12/4-12/5: **Specialty Breads at Home**  
12/4-12/5: **Holiday Pastries**