



2026 Bread and Viennoiserie Training Series Info Packet and Application

Our intensive professional program, with a high level of hands-on, fully prepares students for a professional baking career.



San Francisco Baking Institute Presents:

2026 Bread and Viennoiserie Training Series

Information Packet





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Why SFBI?

"This program has been one of the best experiences of my life. I have really loved being at SFBI and have been inspired to work in the baking industry."

-Josh Grunig-

There are many choices as you consider your options for training. SFBI's program offers several unique features:

- **Hands-on Training:** Our curriculum includes an unusually high level of hands-on practice.
- **Individual attention:** We commit to small class sizes with a maximum of 16 students.
- **Intensive learning:** During SFBI's program, you will train for full days, rather than the half days at many other schools. In total, the training hours are almost identical, while the overall time commitment is less.
- **Advanced Equipment:** SFBI's technologically advanced equipment and spacious bakery classrooms are similar to those found in a typical modern bakery.
- **Real World Scale:** Because of the scale of our facility, SFBI students bake a high volume of bread and pastries, developing valuable production skills.

Objectives

During the Bread and Viennoiserie Training Series at SFBI, we teach you everything you need to know to perform, with excellence and success, in the baking industry.

Training Series Objectives:

- Understand the history of baking and pastry.
- Discover how to select, purchase and evaluate ingredients.
- See how ingredients function in baking and pastry.
- Use baker's math with confidence.
- Learn how to identify and operate equipment.
- Understand how to use the professional terminology of the industry.
- Practice mixing techniques for all styles of bread.
- Comprehend and perform the bread baking process from start to finish.
- Understand the complexities of sourdough.
- Design and produce new formulas.
- Learn new techniques for baking and the latest styles of bread.
- Understand yeasted pastries and lamination techniques.
- Develop production-oriented work habits and scheduling skills.
- Learn about the latest industry trends and how to interpret them in your baking.



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Benefits and Testimonials

Our Program helps you develop life-long skills in a profession that offers security, flexibility and creativity.

You will train in a state-of-the-art environment with a curriculum that balances theory with hands-on learning, ably preparing you for the real world of baking today.

Who is this program for?

- **Aspiring Bakers:** Changing careers or opening a bakery? Taking the complete series gives you the skills and knowledge you need to get started.
- **Working Bakers:** Enhance your career and your salary with cutting-edge skills and a deeper understanding of the baking arts.
- **Bakery Owners or Managers:** Grow your business with the employees you send to train at SFBI. Benefit from the enthusiasm and loyalty that a good education brings to young people with an interest in their work. Give back to the baking community and help contribute to its continued growth by helping build the next generation of bakers.



What do industry leaders have to say?

"Michel Suas, SFBI Founder, has been a mentor of mine ever since I met him. I have the utmost respect and admiration for his willingness to give and share his knowledge." - George Erasmus, Los Angeles, CA

"I have sent key production managers to various bread and pastry courses at SFBI. They have returned energized and feeling more confident with their abilities to take the quality of our products even higher: able to identify and correct problems with our processes and strengthen the knowledge of our crews, making them more productive." - JT, Semifreddi's Bakery, Alameda, CA

"Having SFBI as a reference, I can count on now and in the future gives me confidence that my baking career will be successful." - Sharman Kobayashi



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Student Alumni Testimonials

1. **Why do you recommend the SFBI Training Series?**

“Being at SFBI gave me the opportunity to learn the fundamentals of bread and pastry but also gave me the confidence to continue running my bakery business. There are a lot of questions that are left unanswered as you often run a small business on your own, so having the mentorship and connection to SFBI’s teachers and community have been so valuable to me.”



Christine Liu - Bay Area, California. 2023 graduate. Owner of Christine’s Cookies in San Francisco



“After reviewing the curriculum of the different culinary schools and baking institutes in the US and abroad, I have found that the SFBI’s program is highly focused on Bread- and Viennoiserie-making which is something I have been looking for to really learn the science behind the craftsmanship. I truly appreciate this specialization-differentiation as well as the fact that SFBI’s Michel Suas also owns a couple of bakeries which lends credibility to the things the institute teaches because the theories are backed up by actual existing practice. It is actually a super unique set-up most especially if you want to start your own bakery.”

Ammiel DeLeon – Pasadena, CA. 2022 graduate. Owner of Spring Oven Bakery.

2. **What motivated you to enroll in SFBI’s program, and what were you hoping to gain?**

“I’ve been a lifelong baker, but enrolling in SFBI felt like a once-in-a-lifetime opportunity to elevate my skills to a new level. For me, baking is more than the product itself: it’s about creating a space and experience that brings people together. I’ve seen baking transform relationships, meetings, and life’s most challenging moments. I wanted to learn how to better curate that kind of experience in the community, and SFBI gave me the tools to do that.”

Weston Ballard – San Francisco, CA. 2025 graduate



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3. Words for those who are considering the SFBI Training Series

"Training series allow students to be able to take baking skill set to the next level. Also in bread baking classes, students are taught by Instructors who are experts in their field. Their baking skills have exposed them to thousands of loaves of bread, which has given them the ability to understand the process from beginning until the end."



Lulu Permana – New York, 2021 graduate.

Intercontinental Barclay Hotel, New York.

"Anybody considering it..... do it! Gear up and be ready for an intense, wonderful, challenging & amazing baking journey!"

Erik & Kendra – Massachusetts, 2023 graduates, Cottage Bakers for Luna Bread and founding bakers for Eesa Bakery

4. What did you find most valuable or transformative about your SFBI experience?

"The most transformative aspect was the depth of the curriculum, which focused on significant time spent in the bread and pastry labs. SFBI didn't just skim the surface or hold our hands; it felt like a true artisanal preparation program with how much we were empowered to learn and own the entire baking process in class. We covered so much, with incredible instructors guiding us, and I was surrounded by peers who took the craft seriously. Being in a room with people who believed, like I do, that baking can change the world made the experience invaluable."



Weston Ballard – San Francisco, CA. Graduated from Professional Program in 2025

5. Why choose the Training Series over a weeklong workshop?

"If you are a baker like me who wants to see and appreciate the overall picture of things then the Training Series would give you not just the big scope but the details that make it up at the same time."

- **Ammiel DeLeon** - Pasadena, CA. 2022 graduate. Owner of Spring Oven Bakery

"You need much more time than just 5 days to see if you and the bakery business are the perfect match. You will feel the schedule, you will double check if you really love what you are going to do for years to come, you will become professional."



- **Anna Makievska** - Kyiv, Ukraine 2019 graduate. Owner of Bakehouse Garage



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Curriculum

Series I: Fundamentals of Baking

Duration: 10 days

Dates: August 3-14, 2026

❖ Series I is the perfect starting point for aspiring bakers! You will learn the foundations of bread baking, experiment with diverse mixing techniques, delve into the intricacies of preferments, and create classic breads like baguettes, challah, and sourdough. This hands-on series lays the foundation for your professional baking journey, ensuring you're equipped with essential skills and knowledge to elevate your passion to new heights.



Prerequisites: None—just be eager to learn!

Course Description:

In the first week of our hands-on series, you will learn all aspects applicable to bread baking. This will become a very important foundation for you to understand advanced levels of artisan baking. You will be familiarized with important steps of baking, including mixing, dividing, pre-shaping, shaping, and baking. You will also learn how to operate baking equipment such as spiral mixers and oven loaders.

During the first half of this series, baguettes are used as a medium to experiment with different mixing techniques, and with different types of flour. Functionalities of basic ingredients – flour, water, salt and yeast – are explained in detail, as well as how mixing and fermentation are closely related to each other.

Another important topic covered in this series is preferments, including poolish, sponge and pre-fermented dough. You will learn how preferments have various effects on dough properties, and in the final products.



During the second half of this series, you will work with different types of flours such as whole wheat and rye flour, as well as enriched doughs like challah and egg bread. You will practice on various shaping techniques, starting from boules and batards to intricate braids and French regional shapes. Basic concept of sourdough is explained at the end of this series. You will learn different styles of sourdough, and the impact they have on the final products.



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Series II: Sourdough, Whole Grain, and Alternative Grains

Duration: 10 days

Dates: August 17-28, 2026

◆ Use your knowledge of the fundamentals of bread baking and sourdough bread baking and learn about the art of baking a diverse set of breads using alternative grains.



Prerequisites:

- Series I-II **OR** Artisan I & II **OR** Work experience in the industry equivalent to the listed prerequisites. Please attach a resume along with the filled-out application and send to customerservice@sfbci.com.

Course Description:

In this series, the selection of breads becomes more diverse. Different styles of sourdough are incorporated into daily production. You will learn how sourdough starters are elaborated from scratch and how to maintain them on a day-to-day basis. Factors affecting starter characteristics are explained, such as hydration, fermentation temperature and feeding schedules. Understanding these topics will help you create your own sourdough bread with desired characteristics.

The retarding technique is introduced in this series as a new concept. This is a very important concept to know when you are in a bakery production. You will learn the pros and cons of different styles of retarding, using both yeasted and naturally leavened doughs. The first half of this week includes hands-on production of country bread, olive bread, raisin walnut bread, ciabatta with poolish, and many other favorites.

The next topic covered this week is baking with whole grain flour, primarily focusing on whole wheat flour. Breads made with different percentages of whole wheat flour are compared, and the discussion covers how to apply whole grain flours in natural and yeasted preferments and in final formulas. You will be producing multigrain, 100% whole wheat sourdoughs, among others.

The second half of this series focuses on working with specialty flours, including alternative grains such as Kamut® and spelt, gluten-free grains such as buckwheat, millet and teff. A variety of breads will be baked every day, including Kamut® baguette, pear-buckwheat bread, and teff with sunflower seeds. You will also work with a selection of German style rye breads with different percentages of rye flour, including two castle rye and volkornbrot.

The last day of this series is the practical exam. You will be working as a group to review important concepts and formulas. The instructor will give production assignments to each group, and the products are evaluated at the end of the day.



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Series III: Viennoiserie

Duration: 10 days

Dates: August 31-September 11, 2026

❖ Dive into the art of Viennoiserie production with Series III! From mastering fundamental techniques to crafting regional specialties like panettone, we're taking you on a journey through the world of laminated and non-laminated enriched doughs.

of spots: 16 participants

Prerequisites:

- Series I-II **OR** Artisan I & II **OR** Work experience in the industry equivalent to the listed prerequisites. Please attach a resume along with the filled-out application and send to customerservice@sfbi.com.

Course Description:

The first half of this series covers fundamentals of viennoiserie production. You will be introduced to our pastry lab and new equipment such as planetary mixers and reversible sheeters. The focus is to learn mixing and handling of both laminated and non-laminated viennoiserie.

Products made this week include a variety of enriched dough, such as brioche and sticky buns. Using croissant dough, you will practice different shaping and assembly processes for traditional chocolate, and almond croissants. A wide range of shaping techniques will be introduced using Danish dough. Different lamination techniques, as well as several types of retarding methods are practiced. A selection of creams and fillings are

made in this series to finish Danish and puff pastries. Using puff pastry dough as a base, a variety of products will be produced, including turnovers and palmiers.

Later in this series teaches more advanced theory and techniques in viennoiserie. You will make a variety of pastries from both laminated and non-laminated doughs. Products made during this week include regional specialties and holiday breads, such as panettone with levain, pan d'Oro, stollen, gibassier and pithivier. The lecture includes how to work with Italian levain, which is used in several classic Italian holiday breads. Selections of laminated products include kouign amann, laminated brioche and inverted puff pastry. This series will end in a practical exam.





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Series IV: Training Series Capstone

Duration: 5 days

Dates: September 14-18, 2026

❖ Have you ever considered opening your own bakery? We will discuss essential concepts to start a small bakery operation in this class, such as how to select equipment, manage food and labor cost, and how to design a bakery.

of spots: 16 participants

Prerequisites:

- 2026 Series I-III: This class is best suited as the bookend to the 7-week Training Series as it is more of a culmination of the concepts learned in the weeks prior.

Course Description:

One important topic explained in this 5-day class is how to create a production schedule for yeasted bread, sourdough and viennoiserie items. This is a crucial concept to understand to minimize food and labor costs, and to achieve an efficient bakery operation. Students will work in groups during the hands-on production time to construct their own production schedule depending on the product types and quantities. The production schedule will be based on essential items at bakeries such as country bread, baguettes, ciabatta, croissants, cookies, scones, and muffins. Students will produce the above items in a practical exam as if to operate an actual bakery production in the last few days of this series.

We will have a conversation with bakery owners in the first half of this series. This is a great opportunity to learn the ins and outs of opening and operating a bakery.





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Pricing

Series I-IV: What's included/What's not included?

<u>What's included?</u>	<u>What's not included?</u>
<ul style="list-style-type: none">• Booklet of formulas & lecture notes• Daily breakfast pastry before class starts.• Access to water, coffee & tea options• Daily light lunch: for special diets, please let us know. While we do our best to try and accommodate, having a backup prepared is a good idea.• Daily usage of towels and aprons	<ul style="list-style-type: none">• Airfare• Lodging: Although, if you're interested, we can help connect you to other students who may be looking to cut the cost of housing.• Daily Transportation• Chef's coat: optional but recommended.• Non-slip shoes• Water bottle for daily hydration• Hair restraint for long hair

Series I-IV Tuition:

- Series I-IV (7 weeks total): \$1,500 per week with a 5% discount for those taking Series I-IV
 - There is a 5% discount if you attend Series I-IV which will be applied to the final invoice:
 - Series I-IV is \$1500 per week.
 - $\$1,500 \times 7 \text{ weeks} = \$10,500$
 - $\$10,500 - 5\% = \$9,975$
 - This is what the 50% deposit will look like:

Course	Deposit (50%)
Series I	\$1,500
Series II	\$1,500
Series III	\$1,500
Series IV	\$750
TOTAL	\$5,250



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Admission Process

Take note:

- Series I-IV is limited to sixteen students.
- Admissions are made on a rolling basis. Apply early!
- Admission priority is given to students who take the full Training Series I-IV.
- If you wish to take individual Series classes, you will be put on a waitlist and there is no guarantee you will get into your desired course. Check prerequisites first.

Admission Process:

1. Complete the “Admission Application” through our website. [Apply Here!](#) Or scan the QR code: 
2. You will be notified by SFBI via email on your status.
3. Within 3 weeks of acceptance to the program, a deposit of 50% of all series enrolled is required to secure your spot. Please factor airfare, housing, and transportation costs into your decision.