



Special Presentation:
BREAD WORKSHOP

Make, take, and bake... your own bread!

I will guide students through the techniques of making their own yeast dough. Through this process, they will learn the twelve professional steps of yeast bread production. Each person will end up with the knowledge of how to make a great loaf of bread. They will also have a bowl of dough, in the fermentation stage, which will be ready for them to take home, shape, and bake.

Because I give each baker individual attention, this class is best limited to 24 students. However, I am able to accommodate two classes per day. This is a great event to hold in the afternoon.

Each person needs to bring a mixing bowl, a mixing spoon, and a liquid measuring cup. I provide the rest of the materials needed for bread production. They also require sanitized table space for mixing and kneading. This class works very well when the tables are set up in a U-shape. It allows me to circulate easily among the bakers.

This class takes approximately 1 1/2 hours.

The price for this class is an initial fee of \$395 plus an additional \$8 per student.
(located in St Charles, IL, \$30 travel fee may apply)

My requirements include one long table, laptop with access to Google Slides and a projector. Plus an assistant to help pass supplies and to print recipes.

Please let me know if this fun, hands-on program is something you would be interested in hosting.

For your newsletter-

Make, take, and bake... your own bread! Fully hands-on class

Chef will guide students as they make their own yeast dough. Through this process, they will learn the steps of yeast bread production. Each person will end up with the knowledge of how to make a great loaf of bread. They will also have a bowl of dough, in the fermentation stage, which will be ready for them to take home, shape, and bake in their home kitchen.