Bakery Workshop

BOULANGERIE

The Art of Bread - Making
4-day course, 9:00 hrs. - 16:30 hrs. (6 - 7 hours per day)

In the 25 hour hands-on classes, you will discover the techniques & process of producing a selection of bakery products with the 4-day course.

Course Outline

Commodities and Equipment Knowledge
The making of batards, cereal breads, baguettes and sour-style country breads.

Introduction to Yeast Dough
The making of English white bread, tomato bread, spinach bread, rye bread and Viennese bread.

Pain de Mie & Viennese Bread
The making of walnut rustic bread, bran bread, Grenoblois and bacon/onions rustic bread.

Artisan Breads
The making of the old-fashioned bread, white bread, rye and raisins bread and Cordon Bleu Baguette.

Tuition Fee THB 30,000