



Consecutive Bread and Viennoiserie Professional Series

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

overview

Our new Bread and Viennoiserie Professional Series prepare students that are passionate about bread to advance in their career or take the next step into opening a bakery.

San Francisco Baking Institute (SFBI) recognizes that not every student has the time and the budget available for 12-18 months of training. At the same time, students want to be sure they receive the very best education to ensure success in the future.

We designed our progressive program to meet these specific needs, developing a highly concentrated focused curriculum with an exceptional level of hands-on practice and deliberately small classes. Our state-of-the-art facility, just a short drive from downtown San Francisco, offers spacious classrooms and technologically advanced equipment, giving students the rare opportunity to train in a production environment very similar to most modern baking facilities.

Since 1996, SFBI has trained thousands of professional and aspiring bakers from all over the world. We have acted as the unofficial training site for several award-winning Baking USA Teams and hosted a variety of international groups, from countries including Russia, China and Japan, interested in bringing artisan baking back to their homelands.



SFBI is recognized as a place where artisan baking and pastry are respected, appreciated and celebrated.

Our passion of sharing our knowledge and enthusiasm in an effort to raise the level of the craft is well-known throughout the baking community. As the only school in the U.S. dedicated exclusively to artisan baking and pastry, the San Francisco Baking Institute is the place where better baking begins.

“My training at SFBI gave me a professional foundation of growing and succeeding in the baking industry.”

- David Schmidt -



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why sfbi?

T Here 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.
- **Individuals 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 half days at many other schools, so training the total training hours almost identical, while the overall day 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 high volume of products, developing valuable production skills.



- **Location:** Our state-of-the-art facility is just a short drive from downtown San Francisco, where students can be exposed to the new trends in food revolution.
- **Production Training:** In the last series you train for several days with hands on and production oriented training sessions. Letting students organize and schedule a real production.

“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.”



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objective

During the Consecutive Bread and Viennoiserie Professional Series at SFBI's, we teach you everything you need to know to perform, with excellence and succeed, in the baking industry.

Program Objectives

- Understand the history of baking.
- Learn proper sanitation and hygiene methods.
- Discover how to select, purchase and evaluate ingredients.
- See how ingredients function in baking.
- 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.
- Comprehend production methods and planning for operations.
- 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

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 hand-on learning, ably preparing you for the real world of baking today!

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 SBFI. 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 to build the next generation of artisan bakers



What 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, Emeryville, 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 -



Consecutive Bread and Viennoiserie Professional Program

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curriculum

Consecutive Bread and Viennoiserie Professional Series
Course Descriptions

Series 1: Fundamentals of Mixing Fermentation (10 days)

In the first two weeks of our hands-on series, you will learn all aspects applied to baking, which will become a very important foundation for you to understand advanced levels of artisan baking.

Functionalities of four simple ingredients used to make bread – flour, water, salt and yeast – are explained in detail, as well as how to select proper ingredients. Understanding short, improved and intensive mix is the main focus of the first half of this series, and you will have ample instruction and demonstration time, as well as hands-on time to practice. You will be familiarized with important steps of baking throughout this series, including dividing, preshaping, shaping and baking. Other important subjects covered in this week are relationships between mixing and fermentation and baker's percentage. Products covered during this series are different types of baguettes. Baguettes are used as a medium to experiment with different mixing techniques.

The second half of this series covers different types of preferments, including poolish, sponge and prefermented dough. Baguettes are again used to compare different characteristics of various preferments and mixing techniques. You will learn how they have an effect on dough properties, and also in the final products. Also, specialty flours are introduced to make whole wheat, rye and multigrain bread, and basic enriched dough such as egg bread and pan bread are made. At the end of this series, you will have a one day practical to examine your understanding and skills learned.





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Series 2: Natural Yeast and Whole Grain Baking (10 days)

The main focus of this series is to learn how to work with naturally leavened bread, as well as how to introduce whole grains into baking. You will start your week by starting your own wild yeast culture. You will learn how sourdough starters are elaborated and maintained, and also characteristics of different types of starters. The lecture in this series also covers retarding, which is a very important concept to know when you are in bakery production. Several sourdough breads are retarded to be baked on the next day, including hand mix miche that is leavened by your own sourdough culture. The first half of this series includes hands-on production of sourdough breads made with liquid and stiff starters, olive bread, raisin walnut bread, ciabatta with poolish, challah and many other favorites.

During the second half of this series, technical characteristics of specialty flours such as buckwheat, spelt, semolina and durum will be covered, along with precautions to take when using them. The class will learn how to incorporate whole grain flours into sourdough cultures and yeasted preferments. A variety of breads will be baked every day, including Pear-Buckwheat Bread, 100% Whole Grain Bread and Pecan Flaxseed Bread. Some of the breads are award-winning formulas from international baking competitions. Also, new shaping and decorating techniques are demonstrated in class. At the end of this series, you will have a one day practical practice to examine your understanding and skills you learned.

Pre-Requisite: Series 1

OR

Artisan Breads: Systematic Approach to Bread +

Artisan Breads: Baking Sourdough, Levain, and Wild Yeast.



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Series 3: German Breads and Ancient Grain Baking (10 days)

Building onto knowledge and skills you learned in the past two series, this course will introduce to the new “old world” of baking. Ancient grains have become more and more popular in the baking industry. Many of the grains are highly nutritional, and they also have unique and appealing flavors, when appropriately used. In this series, some of the breads are made only with ancient grain flour.

Examples of grains used in this series include kamut, spelt, sorghum, teff and barley. Learn how to make Millet Pecan Bread, Teff with Sunflower Bread and Sorghum Olive Bread.

German Bread appeals to those who seek interesting breads with pronounced flavours and textures. Authentic German breads and rolls are made in the latter half of this course, including Two Castle Rye, Volkornbrot and Bavarian Lye Pretzels. Many types of bread are made using rye sourdough, as well as several yeasted preferments. At the end of this series, you will have a one day practical practice to examine your understanding and skills you learned.

Pre-Requisite: Series 1+ Series 2

OR

Artisan Breads: Systematic Approach to Bread +
Artisan Breads: Baking Sourdough, Levain, and Wild Yeast +
Whole Grains and Specialty Flour



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Series 4: Introduction to Enriched Doughs and Lamination (10 days)

This series covers fundamentals of viennoiserie. In this week, you will be introduced to our pastry lab and new equipment such as planetary mixers and reversible sheeters. Main focus of this series is to learn mixing and handling of both laminated and non-laminated viennoiserie. The first part of this series covers a variety of enriched dough, such as brioche, gibassier and sticky buns. You will learn how to adjust mixing and dough handling depending on formulations. Next, you will proceed to laminated doughs. This section will cover yeasted laminated doughs such as croissant and Danish, and also non-yeasted doughs such as traditional puff pastry and blitz puff pastry. Different lamination techniques, as well as several types of retarding methods are introduced. Selection of creams and fillings are made in this series to finish Danish and puff pastries. At the end of this series, you will have a one day practical practice to examine your understanding and skills you learned.

Pre-Requisite: Series 1

OR

Artisan Breads: Systematic Approach to Bread

Series 5: Advanced Viennoiserie (5 days)

In this series, students will build upon the knowledge learned in Series 4: Introduction to Enriched Dough and Lamination. You will make a variety of pastries from both laminated and non-laminated dough. Products made during this series include Panettone with Levain, Pan d'Oro, Laminated Brioche and Inverted Puff Pastry. We will also delve into modern viennoiserie concepts and shapes. Throughout the class, instruction focuses on presentation and building flavor through the use of different fermentation techniques and fillings.

Pre-Requisite: Series 1 + Series 2 + Series 4

OR

Artisan Breads: Systematic Approach to Bread +

Artisan Breads: Baking Sourdough, Levain, and Wild Yeast +
Viennoiserie I



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Series 6: Bread and Viennoiserie Practical Training (5 days)

During the final week of our hands-on series, you will have an opportunity to revisit what you have learned in the past weeks. At the beginning of the week, you will select a category of products you would like to focus on, and instructors will guide you through a production of a variety of items. You will be working with your classmates to create a large bread and viennoiserie buffet to present on the last day of this week.

Pre-Requisite: Series 1 through 5

Admissions Policies & Procedures

Consecutive Bread and Viennoiserie Professional Series



Consecutive Bread and Viennoiserie Professional Series. Starts February 3, 2014

This course is limited to sixteen students. Admissions are made on a rolling basis. Apply early!

1. Complete the form in our application package.
2. Select the series that you would like to enroll.
3. Within three weeks of acceptance to the program, a deposit of \$ 100 per series enrolled is required to secure your spot.
4. 4 months prior to the start date of the series 50% of the tuition must be paid.
5. Balance of the tuition is due on the first day the series starts.
6. Be sure to review the refund and cancellation policies listed below.

Checklist for Application and Admission

Be sure to complete the following for admission to the Bread & Viennoiserie Professional Training Program.

Application Package

___ Admission Application

Admitted Student Package

___ Deposit of \$ 100 per series enrolled

___ Financial Agreement

___ Refund and Cancellation Policy

Refund and Cancellation Policies

- More than 12 weeks prior to the series start date, cancellations will be reimbursed in full, minus a \$30 cancellation fee, and transfers to any workshops or future series will be made at no charge; transferred deposits are nonrefundable.
- Less than 12 weeks prior to the course start date, cancellations are nonrefundable and there is a \$150 transfer fee; transferred deposits are nonrefundable.
- The balance paid on the series is non-refundable.
- Any notice of cancellation or transfers must be made in writing.

Admissions Policies & Procedures

Consecutive Bread and Viennoiserie Professional Series



Consecutive Bread, Viennoiserie, and Pastry Professional Series.
Starts February 3, 2014

Series to select from:

- Series 1: Fundamentals of Mixing and Fermentation and Shaping (February 3-14th - \$2,440)
- Series 2: Natural Yeast and Whole Grain Baking (February 17-28th - \$2,440)
(**Pre-Requisite** Artisan Breads: Systematic Approach to Bread +
Artisan Breads: Baking Sourdough, Levain, and Wild Yeast **OR** Series 1.)
- Series 3: German Breads and Ancient Grain Baking (March 3-14th - \$2,440)
(**Pre-Requisite** Artisan Breads: Systematic Approach to Bread +
Artisan Breads: Baking Sourdough, Levain, and Wild Yeast + Whole Grains **OR** Series 1 + 2)
- Series 4: Introduction to Enriched Doughs and Lamination Dough (March 17-28th - \$2,440)
(**Pre-Requisite** Artisan Breads: Systematic Approach to Bread **OR** Series 1)
- Series 5: Advanced Viennoiserie (March 31-April 4th - \$1,220)
(**Pre-Requisite** Artisan Breads: Systematic Approach to Bread + Artisan Breads: Baking Sourdough, Levain, and Wild Yeast
Viennoiserie I + OR Series 1,2, and 4)
- Series 6: Bread and Viennoiserie Practical Training (April 7-11th - \$1,220)
(**Pre-Requisite** Must take Series 1 through 5)

Admissions Policies & Procedures

Consecutive Bread and Viennoiserie Professional Series



Consecutive Bread, Viennoiserie, and Pastry Professional Series Starts August 6, 2012

1. When submitting your application to the Bread and Viennoiserie Professional Series, a deposit of \$ 100 is required per series enrolled to secure your spot.
2. 4 months prior to the start date of the series you must pay 50% of the tuition.

Payment Information

Check Enclosed Please bill my credit card

Visa MasterCard American Express

Credit Card Number _____ Authorization Code _____ Exp. Date ____/____/____
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I authorize the San Francisco Baking Institute to charge my credit card for the amount of: \$ _____

Cardholder Name _____ Signature _____

Billing Address

Street address _____ Apt. # _____

City/Town _____ State/Province _____ Country _____ Zip/Postal Cod _____

Refund and Cancellation Policy:

More than 12 weeks prior to the series start date, cancellations will be reimbursed in full, minus a \$30 cancellation fee, and transfers to any workshops or future series will be made at no charge; transferred deposits are nonrefundable. Less than 12 weeks prior to the course start date, cancellations are nonrefundable and there is a \$150 transfer fee; transferred deposits are nonrefundable. The balance paid on the series is non-refundable. Any notice of cancellation or transfers must be made in writing.

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Admissions Policies & Procedures

Consecutive Bread and Viennoiserie Professional Series



Refund and Cancellation Policy

- More than 12 weeks prior to the series start date, cancellations will be reimbursed in full, minus a \$30 cancellation fee, and transfers to any workshops (if space available) or future series will be made at no charge; transferred deposits are nonrefundable.
- Less than 12 weeks prior to the course start date, cancellations are nonrefundable and there is a \$150 transfer fee; transferred deposits are nonrefundable.
- The balance paid on the first day of the series is non-refundable.
- Any notice of cancellation or transfers must be made in writing.

Student/Payer Agreement to Our Refund and Cancellation Policy

1. I understand that the deposit is refundable, minus a \$30 administration fee, until 12 weeks prior to the series start date. **Initial here** _____
2. I understand that if I do not provide written notice of cancellation at least 12 weeks before the series start date, I will not receive a refund on my deposit. **Initial here** _____
3. I understand that 50% payment of each series is refundable, minus a \$30 administration fee, 12 weeks prior to the program start date. **Initial here** _____
4. I understand that if I do not provide written notice of cancellation at least three months before the program start date, I will not receive a refund on my first payment. **Initial here** _____
5. I understand that the balance of the tuition payment is non-refundable. **Initial here** _____
6. I understand that I must provide written notice of cancellation. **Initial here** _____

Please sign after reading the above.

I have read and understand all of the information listed above. All of my questions have been answered to my satisfaction.

Student Signature _____ Date ____/____/____

Student Name (please print) _____