

SOUTHERN CROSS Baking Group



An Introduction to Baking with Preferments (Louis Lesaffre Cup Master Class Series)



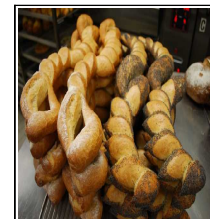
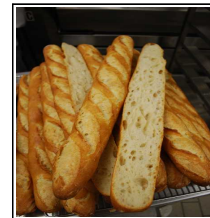
Congratulations to apprentices completing their trade!

In every class we have a set number of free spots available to apprentices who have completed their training in the previous months. This will be based on a first come first serve basis. Certificates will be required as proof.

Brett Noy will demonstrate 3 breads of the Australian Baking Team made with preferments:

- Traditional Baguette
- Decorative Baguette
- Sandwich Loaf

Brett was the captain for the Australian team that competed in the Louis Lesaffre Cup, China 2011. He has real world experience on how these unique breads can fit into a production schedule.



Will McPhail will discuss technical components

- Using bakers % in formula construction
- Introduction to the biology of sourdough
- Important aspects in controlling a leaven

Will was the coach for the Australian team competing in the Louis Lesaffre Cup, China 2011. He spends much of his time developing practical applications from technical knowledge for use in small bakeries.

At the end of this class you will have had a chance to taste a range of different breads. You will have a better understanding of this production style, recipes and technical information to better assess benefits of baking with preferments and their role in your production and product range.

Class size for this event
Total class size: **15**
Free apprentice spots available: **3**
Completing in the months of : **June, July, August**

SCBG is committed to a world class standard of excellence in the Baking and Pastry Chef trade. We aim to develop world class training in Australia that supports both the people and businesses of the baking industry to develop in the direction they choose.

Companies that supported the Louis Lesaffre Cup Australian Team



Companies that supported the Louis Lesaffre Cup Australian Team



- Contributing Bakeries**
- Orange Spot Bakery
 - Uncle Bob's Bakery
 - The Cake and Cookie Co
 - Grainaissance Artisan Bakers
 - The Just Loaf



www.southerncrossbakinggroup.com.au

