Join us for an exciting new community course offering!

**ARTISAN BREADS**

Students in this class will learn the preparation techniques for five breads selected to illustrate the range of artisan bread types which can be prepared in the home kitchen. Topics include baking tools and equipment, ingredients, production techniques, and serving suggestions.

This ten-hour “hands-on” laboratory class meets in two sessions: Friday evening from 6-9 PM and the following Saturday from 9 AM-4 PM. Students will participate in all phases of the bread making process: measuring ingredients, mixing, fermentation, shaping, proofing, baking, and (of course) tasting.

In the first class, production techniques will be presented. White Potato Bread will be prepared and used to demonstrate a variety of make-up and shaping techniques for loaves and rolls. Doughs for the Saturday class will be prepared.

The second class will focus on the preparation of braided Jewish Challah, flavorful Italian Focaccia, traditional French Bread and a Roasted Potato and Onion Bread recipe from Ireland. Students will receive recipes for these breads and samples to take home.

For personal safety in this laboratory class, students should wear long sleeves and closed-toe non-skid shoes.

**About the Instructor:**

The instructor is John McGinty, Chef Instructor at St Philip’s College. Previously, he worked in the bakery at Broadway Central Market and for the San Antonio Food Bank. In 2010, he was selected as San Antonio’s Pastry Chef of the Year.

**Schedule:**

This class meets in the baking lab at St Philip’s (Campus Center, 2nd floor) on Friday, November 1, 6-9 PM, and Saturday, November 2, 9 AM-4 PM. Enrollment is limited to twelve students.

**Cost:**

- $114 per person, for both sessions
- Course fee must be paid at least 3 days prior to the first day of class

For more information, call (210) 486-2400 or email gperez@alamo.edu.