



Government of
South Australia

INDUSTRY TRAINING FOCUSED ON YOU

TAFESA Regency Campus 2016

Artisan Baking

French

Curious to know more about French artisan bread?

This hands-on class will show you the techniques and secrets to bake classic French breads professionally with authentic recipes. In the 1 week program you will make, bake and taste baguettes, Levain de Campagne and gourmet bread such as potato bread, fougasse, nut & spice bread.

Some of the bread requires a long fermentation so even though you will be making everything from start to finish, some of the dough will be prepared 16-20 hours ahead of time for baking.

This course will unlock the mysteries of artisan bread making in our state of the art facility. Our artisan baking classes at the Australian Academy of Artisan Baking will give you the techniques, knowledge and much more. You will never look at bread the same again.

Take home your own fresh baguettes, sourdough and other specialties of the day to share with your family and you will discover the most amazing baguette on your artisan baking journey.

With the expert guidance of Paul Triglau learn all about ingredients, kneading, proofing, shaping, baking and much more.

Master the baking process as you create a range of hand-crafted loaves including:

- Levain de Campagne
- Baguette made 3 ways
 - o Baguette de tradition
 - o Baguette with poolish
 - o Baguette au levain
 - o Decorative baguettes
- Pain au levain
- pain de seigle (Rye)
- couronne (ring)
- flute (large baguette)
- batard and boules
- rolls including decorative rolls like tabatiere and pain d'aix
- ficelle, (long and very thin loaf)
- miche
- flavoured French breads

Italian

The rise and resurgence of real authentic Italian baked goods has seen an increase in demand for multi-skilled artisan bakers. Through constant hands-on, professional training students enrol in the Australian Academy Foundation Program in Artisan Baking provides students with a thorough understanding of the bread making process.

Bake your way through this 5 day course and explore the fascinating world of artisan Italian baking. You will learn how to make the ultimate pizza dough and Italian flatbreads like schiacciata, piadina and focaccia. You will also be making Italian donuts known as fritole and zepolle.

Bring the taste of the Mediterranean into your home or business! During this hands-on class, we'll make some classic Italian bread including filone, Italian rings and high hydration doughs like ciabatta. You will also learn how to make Italian pastries like sfogliatelle and canolli to complete your repertoire of Italian baking. A light lunch on the last day is included and you'll make plenty of bread to take with you, plus detailed notes and recipes so that you can retain all these wonderful knowledge and skills.

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Sourdough

Sourdough bread, made with a 'wild' yeast culture instead of commercial yeast, is delicious, has a distinctive taste and is easier to digest than many other breads because of its longer fermentation. But it can be bewildering to know where to begin: How do you make and maintain a starter? How can you fit bread that takes days to make into your busy life? Why do professional baking books and websites use such a wild array of terminology and techniques about sourdough?

This one week course demystifies the process of making sourdough starters and bread, giving you simple guidance on the key stages. You will bake a range of sourdough items, and learn about the basics of bread baking; ingredients, kneading, proving, shaping. We will be making 100% sourdough loaves, breads using both sourdough and fresh yeast.

The courses include:

- Creating and maintaining your own sourdough levains
- Working with sourdough leaven, fresh yeast as well as an overnight sponge
- Fermentation, mixing, kneading, folding, shaping a loaf, proofing & retarding
- Temperature and humidity control
- Baking in a wood-fired oven and an electric convection oven
- Difference in flours

Ultimately the course will take your baking to a whole new level. All these breads make great accompaniments to cheese & wine or are just good to eat on their own with butter. You will take away sourdough bread, recipes and some starter so you are all set for baking at home or in your bakery. White, rye, wholemeal and kamut flours will all be used to create an expansive array of sourdough loaves and products. The course will also explore the latest European trend of integrating levains in sweet doughs like croissants and hot cross buns to add another dimension to traditional sweet yeasts.

Viennoiserie

Viennoiserie 1

After you spent a week with our master baker, you will have acquired the know-how to make Viennoiserie products that are light, crispy on the outside and melt-in-your-mouth soft on the inside. You will learn and perform each step in making classic butter croissants and croissants with almonds, but you will also learn be taught how to make pain au chocolat (chocolate-filled croissants), pain aux raisins (raisin croissants) with pastry cream, and other variations on the croissant that are as delicious as they are unexpected.

Viennoiserie 2

After you spent a week with our master baker, you will have acquired the know-how to make classical brioche, new age brioche and laminated brioche. You will also learn how to make Viennoiserie from other parts of the world including stollen from Germany and panettone from Italy. Students will also learn how to make a variety of Danish pastries with fresh and baked fillings. The class will cover an enormous range of contemporary designs to create pastries that are visually stunning and delicious. The course will also teach how to make some lesser known regional pastries like kouign amann, cronuts and cruffins.

French Entremets

This course will allow you to discover and master, through making the great classics of French desserts, many different techniques. You will learn how to make basic cake mixtures: Joconde sponge cake, Ladyfinger sponge cake, biscuit Dacquoise or Genoise sponge cake. You will also learn how to make various creams: French butter cream, diplomat cream, classic pastry cream, mousseline or Chantilly cream. Last but not least, you will learn about the technique for assembling entremets - a classic French dessert with layers of mousse, cremeux, cake, and often a hint of crunch are equally adored for their beauty as much as their taste.

In short, you will learn the secrets for satisfying and dazzling even the most discriminating sweet tooth!

French Pastries

French Pastry & Tart

In this 5 day course will learn about variety of textures and flavours in French pastries and tarts. A range of classic French tarts also will be taught, giving learners opportunities to practice and refine their knowledge and techniques in preparing different types of crusts, doughs, and fillings, as well as presenting them new opportunities for combining these elements in their cakes and tarts repertoires.

Master the baking process as you create a range of hand-crafted French pastry including:

- Canelé
- Quiche
- Flan nature (classic French custard tart including the option of prunes with Armagnac)
- Clafoutis (cherrie tart)
- Flaugnarde (fig & blueberry)
- Tarte bourdaloue (Pear Tart)
- Feuilleté au camembert (Camembert & potato tart)

Healthy & Functional Bread

New Age & Ancient Grains

We are very excited to share with you our brand new, fresh out of the oven range of certified organic, sprouted ancient grain bread.

You will learn how to make breads using a unique sprouting process where we clean, rinse and soak our grains in water until they begin to sprout. By sprouting our grains, their valuable nutrients are released, making it easier for our bodies to digest and delivering superior flavour with a strong nutritional profile, high in fibre and a great source of protein.

You will be able to use a range of delicious and nutrient bound ancient grains to create a terrific range of functional artisan bread with all the health benefits associated with super grains such as kamut, spelt, teff, quinoa, freekah, barley and purple wheat that can 'add value' to all your artisan bread.

Program	Duration	Cost	Bundle
Artisan Baking	3 weeks		
French	1	\$833	\$2,288
Italian	1	\$833	
Sourdough	1	\$833	
		<u>\$2,469</u>	
Viennoiserie			
Viennoiserie 1 Croissants, Cronuts, Danishes	1	\$868	\$1,668
Viennoiserie 2 Laminated Brioche/new age brioche	1	\$868	
		<u>\$1,736</u>	
French Pastries			
French Entremets	1	\$888	\$1,688
French Pastry & Tart	1	\$888	
		<u>\$1776</u>	
Health & Functional Bread			
New age & ancient grains (German)	1	\$868	\$868
Total	8	<u>\$6,849</u>	\$6,512