



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON The Bread Bakers Guild of America Master Class: The Draft - Viennoiserie

For Immediate Release

Contact: Laverne Dicker • laverne@bbga.org • 707-935-1468

February 2009, Sonoma, CA The Bread Bakers Guild of America throws out the first ball of the season at the Culinary Institute of America in Hyde Park, New York, on March 13-15, 2009.

At **The Draft: Viennoiserie**, an intensive, three-day audition workshop for Bread Bakers Guild Team USA 2010, our All Star scouts, Robert Jörin of the Culinary Institute of America – Greystone in St. Helena, California; Peter Yuen of La Patisserie P in Chicago, Illinois; and Tim Foley of Bit of Swiss Bakery in Stevensville, Michigan, will be looking for future stars in the Viennoiserie (yeasted pastries) category.

All three scouts have competed in the Coupe du Monde de la Boulangerie, the prestigious World Cup of Baking in Paris, as members of Bread Bakers Guild Team USA. Jörin was a member of the first American team to win a gold medal at the Coupe (1999), Foley, a member of Team USA 2002, has also served as a coach, and Yuen, a member of Team USA 2008, has been invited to return to Paris to compete in the 2010 individual competition.

Advanced and professional-level candidates seeking a spot on the 2010 team will demonstrate their expertise with brioche and laminated doughs and will be critiqued on their ability to work as part of a team, as well as their leadership potential, basic techniques, and time management skills. Candidates will also prepare one pre-submitted formula, and the resulting product will be evaluated for creativity and taste.

The Draft for Team USA: 2009 National Tour is part of the The Guild's mission to "shape the skills and knowledge of the artisan baking community." Classes in the Tour will be taught by Bread Bakers Guild Team USA alumni and coaches. For the full 2009 class schedule, please refer to www.bbga.org.

Class flyer is attached.

The Bread Bakers Guild of America is a non-profit organization comprised of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers who work together to support the principle and the practice of producing the highest quality baked goods. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education.

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www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
670 West Napa St., Suite B
Sonoma, CA 95476

info@bbga.org
fax 707-935-1672