



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON
The Bread Bakers Guild of America Master Class
Creative Breakfast Pastries

PETER YUEN TO TEACH
BREAD BAKERS GUILD OF AMERICA MASTER CLASS
AT KENDALL COLLEGE

For Immediate Release

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June 2009, Sonoma, CA – The Bread Bakers Guild of America’s 2009 National Tour will blow into the Windy City on July 11-12, when award-winning pastry chef Peter Yuen will teach an advanced Viennoiserie class at Kendall College in Chicago.

Creative Breakfast Pastries is a Major League class aimed at professional and/or intermediate and advanced bakers. The class will build on participants’ existing Viennoiserie skills and will teach them to “think outside the proofing box.” The breakfast pastries produced in class will include classic croissants, raisin walnut Danish, and a complex pastry called Chambord Swirling Duo, composed of brioche dough, pistachio paste, candied raspberry, and mascarpone cream.

Yuen is a second-generation baker who received his training in the United States and Hong Kong. He was a member of Bread Bakers Guild Team USA 2008 and competed in the prestigious World Cup of Baking, the Coupe du Monde de la Boulangerie, where his entries in the Viennoiserie category won him an invitation to the individual competition in Paris in 2010. In 2006 his chocolate Celebration Cake won the Best of Taste Award at the U.S. Pastry Competition. Yuen and his wife, Susan, are the owners of La Patisserie P, a popular bakery in Uptown Chicago which specializes in French and Chinese pastries.

The Draft for Team USA: 2009 National Tour is part of The Guild’s mission to “shape the skills and knowledge of the artisan baking community.” Classes on the Tour are 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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