



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON The Bread Bakers Guild of America Master Class: The Draft – Baguette & Specialty Breads

ALL STAR TEAM TO TEACH BAGUETTE CLASS AT JOHNSON & WALES, CHARLOTTE, NC

For Immediate Release

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June 2009, Sonoma, CA The Bread Bakers Guild of America's 2009 National Tour comes to the South on August 18-20, 2009, with an intensive, three-day audition workshop at Johnson & Wales University in Charlotte, North Carolina. Taught by alumni of Bread Bakers Guild Team USA, **The Draft: Baguette & Specialty Breads** is aimed at bakers seeking a spot on the 2010 team, as well as advanced and professional level bakers who simply want to challenge themselves.

Scouts Craig Ponsford of Artisan Bakers in Sonoma, California, Solveig Tofte of The Turtle Bread Company in Minneapolis, Minnesota, and Jan Schat of Il Fornaio will conduct a search for future stars in the Baguette & Specialty Breads category.

All three instructors have competed in the Coupe du Monde de la Boulangerie, the prestigious World Cup of Baking held in Paris every few years, as members of Bread Bakers Guild Team USA. Ponsford's breads helped secure a gold medal for Team USA 1996 in the Baguette & Specialty Breads category, a historic achievement in a field traditionally dominated by the French. Schat was a member of Team USA 1999, which won the first team gold medal for the United States, and Tofte was the captain of Team USA 2008.

The scouts will use their considerable experience at **The Draft: Baguette & Specialty Breads**, to evaluate candidates on their ability to work as part of a team, as well as their leadership potential, basic techniques, and time management skills. Candidates will prepare three pre-submitted formulas, and the resulting breads will be rated 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." All classes in 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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