



THE DRAFT FOR TEAM USA: 2009 BAKING SEASON Bread Bakers Guild Team USA Alumni to Teach Master Class in Artistic Design at Johnson & Wales in Providence

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May 2009, Sonoma, CA The Bread Bakers Guild of America will sponsor a Master Class in artistic design at Johnson & Wales University in Providence, Rhode Island, on June 5-7, 2009, as part of The Guild's 2009 National Tour.

At **The Draft: Artistic Design**, an intensive, three-day audition workshop for Bread Bakers Guild Team USA 2010, Head Scout **Ciril Hitz** and Scouts **William Leaman** and **Thomas Gumpel** will search for rising stars in the category of Artistic Design. Artistic Design in the field of bread baking involves creating a visually attractive showpiece made entirely of edible ingredients.

All three instructors are experienced artistic bakers. Hitz is an acknowledged master of artistic design and a member of Bread Bakers Guild Team USA 2002. He is Department Chair of the International Baking & Pastry Institute at Johnson & Wales University in Providence, Rhode Island. Leaman is an alumnus of Bread Bakers Guild Team USA 2005 and the owner of Bakery Nouveau in Seattle, Washington. Gumpel, a member of Bread Bakers Guild Team USA 1999, is Director of Bakery Development at Panera Bread.

Advanced and professional-level candidates seeking a spot on the 2010 team – and those who are simply seeking a challenge -- will be critiqued on their ability to work as part of a team, as well as on their leadership potential, basic techniques, and time management skills.

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 in the Tour are being taught by Bread Bakers Guild Team USA alumni and coaches. For the full 2009 class schedule, please refer to www.bbga.org.

A flyer and photo are attached.

Photo caption: Ciril Hitz with his 10' tall bread sculpture at Camp Bread 2007, San Francisco, California. Photo by Paul Michael Myers, courtesy of The Bread Bakers Guild of America.

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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