



TRAINING FUTURE KITCHEN LEGENDS



Diploma Courses
Intermediate Courses
Short Courses
Senior High School



Artisan Bread

Artisan bread or more accurately artisanal bread is bread made using traditional methods. This includes respect for ingredients and understanding the fermentation process.

Appreciate, understand and learn artisan bread making - from its basic ingredients, fermentation process, to the use of sponges, dough development, dough handling and hand-shaping techniques.

This 2-day course covers the foundation of the art and introduces the necessary groundwork to get one started in this pursuit.

Duration: 2 session, 5 hours each

Fee: PhP

Inclusions:

- Ingredients
- Hand-outs
- Certificate

Chef Instructor: **Chef Bubbles Lerias**



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International School for Culinary Arts and Hotel Management