



# ISCAHM PHILIPPINES

INTERNATIONAL SCHOOL FOR  
CULINARY ARTS & HOTEL MANAGEMENT

Course code: **PAAB**

Course available: **ISCAHM - Quezon City - Cebu City**



Hospitality School  
Management Group Inc.



**ISCAHM**  
QUEZON CITY



**ISCAHM**  
CEBU CITY



**ISCAHM**  
PAMPANGA



## 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 6,000 (full cash payment upon enrolment)

**Inclusions:**

- Ingredients
- Hand-outs
- Certificate

**Chef Instructor: Chef Bubbles Lerias**



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