

Fundamentals in Bread Baking

This is your chance to learn how to bake your own bread, and experience the delight of freshly baked goodness in your own kitchen!

This one-month (4 sessions, once-a-week, 5 hours per session) pure hands-on course covers preparation of breakfast breads, assorted rolls, Italian breads, doughnuts, and a host of international bread selection.

Learn hand skills from masters that can make you an artisan baker in your own home.

