

**Liam
Tomlin's**
Chefs
Warehouse
and Cookery
School

Artisan Baking Course
commencing Tuesday,
06th July 2010.

Presented by Tim Faull



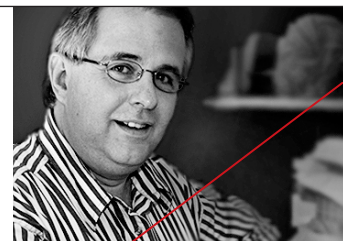
chefs
warehouse
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school

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Book now for:

'Knead To Know' – A sensory Journey to Artisan Baking.

A 6-Part Artisan Baking Course
Presented by Tim Faull
Commencing:
Tuesday – 06th July 2010



TIM FAULL

In recent years the average person has become more and more switched on about "gourmet foods". Sit down to a meal and sooner or later the conversational buzz turns to the topic of the flavours, textures and aromas on display before them. The wine arrives and you hear mention of the 'bouquet', but, the moment the bread basket arrives, all you hear is the quiet even if it's just for a few seconds.

No mention of the beautiful crust, the silky crumb or whether it's dense or open; Not even a small mention of whether it has a mild or strongly fermented flavour. And so, my ears stop pricking and I turn back to my own meal.

To anyone but the baker, who shaped that loaf of bread, bread is a staple. However, to the artisan baker, it's an infinite miracle of instinctive reactions: knowing when the dough is mixed just right; when gluten formation is optimal; and knowing when fermentation has peaked and the dough's ready for baking; knowing that your loaf has baked perfectly from the echo you hear when you tap the crust.

For us baking bread is not 'staple'... it's magic!

People ask me what gives my bread its 'umph'. To the uninitiated, it would be "that awful smell" in my kitchen and the techno's will throw words around like 'starters', 'sours' and 'pre-ferments'.

To me, it's quite simple really...

Three ingredients...
but MY 'babies'...

I feed them, I stir them, I touch them...

Sometimes a taste tells me they're failing and so I revive them...

The 'umph' is simply that special touch to each and every loaf.

Just as the vintner (winemaker) and cheesemaker need to understand the characteristics of the different ingredients, how they work together, the chemical processes taking place and the impact which the environment has, so too am I, as an artisan baker, driven to understand the bevy of chemical reactions when you embark on the simple process of adding water to flour, yeast and salt.

During this course I will wax lyrical about the role of enzymes, proteins, carbohydrates and yeast cells; I will also share with you the excitement of the fermentation process which develops those subtle flavours and how to get just the perfect crusty explosion of flavour when you take your first bite.

While it's true that artisan baking is very much a science – to me, it's my passion fully realised when I see that perfect kick inside the oven and stand back, smile stupidly and think: 'Life's Great!'

- Tim Faull

COURSE FEE:

R3,000.00

Course Overview

Artisan Baking Course presented by Tim Faull

Artisan Baking classes will be held on Tuesdays in the late afternoon from 4:00pm to 7:00pm.

CLASS 1 | Tuesday, 6th July

THE ROMANCE AND SKILL OF ARTISAN BAKING

What are the characteristics of Artisan bread?
During class one you will make a wild sour dough from scratch, learning how to feed them and develop the 'instinct' to know when they are ready to be used.

Tim will show you which equipment and the basic ingredients an artisan baker needs to make his product.

CLASSES 2 - 5 | Tuesdays, 13th, 20th & 27th July, 03rd August

MAKE AND TASTE

During classes 2 to 5 Tim will demonstrate scaling, mixing, bulk fermenting, folding, dividing, shaping, proving, scoring, steaming and baking, everything you need to know for class 6 the 'make and taste' class.

He will demonstrate a selection of breads for which his bakeries are famous such as barley, potato & rosemary, health seed bread, sour dough bread, multi seed health bread, cottage loaf, ciabatta, baguette, spelt bread, cabernet bread and naan bread.

CLASS 6 | Tuesday, 10th August

PAIRING AND TASTING

In class 6 a bread pairing and tasting will take place. Participants will make bread at home using the skills Tim has shown them over the past 5 weeks and the class will select and taste the best bread of the course.

Chefs Warehouse and Cookery School

GENERAL INFORMATION

CLASSES

Liam Tomlin's classes are 4 hours long – starting promptly at 09:30am every alternate Saturday. Classes presented by guest chefs, wine and other presenters will run for approximately 3 hours.

Cookery demonstration classes are intimate, consisting of a maximum of 24 participants who will have the opportunity to interact on a one-on-one basis with Liam, the guest chef or class presenter/s.

Comprehensive course notes and recipes will be handed to participants at registration on the day of the class. Tasting portions of three of the dishes demonstrated will be served, paired with matching wines. Wine Appreciation & Tasting courses and classes are restricted to 20 participants.

CORPORATE ENTERTAINING AND TEAM BUILDING EXERCISES

Chefs Warehouse and Cookery School is a well designed space appropriate for hosting private or corporate events with food and wine tailored to your requirements.

It is also suitable for:

- photographic shoots
- product launches
- corporate team-building
- book signings
- press events
- private cooking classes with your choice of guest chef – subject to his/her availability.

SUBSCRIBE TO OUR NEWSLETTER

Log onto www.chefswarehouse.co.za and register your email address to receive **Chefs Warehouse and Cookery School Monthly Newsletter**. Simply click on **newsletter** to subscribe and receive monthly updates on course and class announcements, including last minute place availability, recipes, information on the latest culinary ideas and reviews on newly released books for cooks.

ENQUIRIES AND BOOKINGS FOR COURSES AND CLASSES

- **email:** info@chefswarehouse.co.za
- **mail:** Post Net Suite #155, Private Bag X1, Vlaeberg, 8018.
- **call:** +27(21) 422 0128
- **visit us at:** Chefs Warehouse, 50 New Church Street, Cape Town, 8001.

BOOKING FOR COURSES AND CLASSES

To enrol for our courses and classes, e-mail, phone or visit us at **Chefs Warehouse and Cookery School**.

COURSE FEES AND PAYMENT

- Course fees must be paid in full in advance by:
- electronic transfer via our online booking system.
 - cheque payable to: **Chefs Warehouse and Cookery School**.
 - all credit cards accepted, with the exception of Diners Club and American Express.

CANCELLATION POLICY

- No refunds will be made for unattended classes.
- Cancellation of the course within 7 days prior to the commencement thereof will be redeemable in the form of Vouchers for **Chefs Warehouse and Cookery School**.
- Payments are not transferable to other courses. However, bookings for a course may be transferred to another person.
- Withdrawal from the course will not lead to a refund.

If, due to unforeseen circumstances, **Chefs Warehouse and Cookery School** is forced to cancel a course or class, notification will be given as soon as possible and the full booking fee will be refunded.

For more information contact us:

Call +27(21) 422 0128

Email: info@chefswarehouse.co.za

The Chefs Warehouse and Cookery School – where retail and culinary education blend in perfect harmony...

Liam & Jan Tomlin and team look forward to welcoming you
to the Chefs Warehouse and Cookery School.