



WHEAT MARKETING CENTER

Artisan Bread Baking Technology Short Course

Registration Form

I would like to enroll in the “Artisan Bread Baking Technology Short Course” to be held at the Wheat Marketing Center, 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on **16 – 20 June 2014**.

Name: last (family) first middle initial

Name to put on name badge

Email address

Job Title

Company name

Company Mailing Address City

State/Province Zip/Post code Country

Company Telephone Company Fax

Diet restrictions:

Please return this form, with your payment, to:

Wheat Marketing Center
Attention: Dr. Gary Hou
1200 N.W. Naito Parkway, Suite 230
Portland, OR 97209-2831

Space is limited
to **10** – please
register early!

Course Fee –
U.S. \$1,200
per person.

Payment –

Pay by credit card at
www.wmcinc.org; click on
the course announcement.

Make a check or money
order, payable in U.S.
dollars, to "Wheat
Marketing Center, Inc."

Cash and wire-transfer are
also accepted.



Dr. Gary Hou teams up with Mr. Tim Healea, Master Baker to teach this artisan bread course



Lodging

A block of rooms has been reserved at:

Residence Inn by Marriott – Portland Downtown RiverPlace,
2115 SW River Parkway, Portland, OR 97201
(Contact person: Lynn Harrell, Tel: 971-563-1894; email:
lharrell@innventures.com)

At the special rate of \$126 plus taxes (12.5%) per night. This rate includes daily hot continental breakfast and free internet service. Course participants are responsible for their hotel bills.

Hotel reservations must be made by the participants.

Mention the group name “Wheat Marketing Center” to get this special rate.

Local transportation

Residence Inn by Marriott will provide daily transportation between the hotel (Residence Inn by Marriott – Portland Downtown RiverPlace) and the Wheat Marketing Center to participants who need it.

Pick up time at the hotel is 7:30 am and the return time from the Wheat Marketing Center is 4:10 pm (12:15 pm on Friday).



Daily schedule

Artisan Bread Baking Technology Short Course

Monday, 16 June

- AM 7:30 Leave for WMC; transportation provided by the hotel
8:00 Briefing by WMC; team member introduction
8:30 Photo taking
8:45 Break
8:50 Lecture-1: Traditional Baking Process
9:30 Lecture-2: Dough Mixing
10:15 Workshop-1: French hard rolls (sponge and dough methods)
12:00 Lunch provided by WMC
PM 3:40 Prepare for Baguette poolish and sponge (Workshop-2)
4:10 Leave for hotel

Tuesday, 17 June

- AM 8:00 Workshop-2: Baguettes (poolish, sponge & dough methods)
9:00 Lecture-3: Fermentation
12:00 Lunch at Little T American Baker
PM 1:00 Workshop-3: Baking for baguettes, whole wheat breads, sourdough breads and house breads with Tim Healea, Master Baker and Owner, Little T American Baker
3:30 Prepare for ciabatta poolish and sourdough bread lavin (by WMC staff)
4:30 Leave for hotel from the bakery shop

Wednesday, 18 June

- AM 8:00 Workshop-4: Ciabatta and sourdough whole wheat bread
9:00 Lecture-4: Baking Breads
10:00 Lecture-5: Bread Formulas
12:00 Lunch provided by WMC
PM 1:00 Lecture-6: Sourdough Process
3:15 Prepare for levains for sourdough multigrain, semolina, and olive breads
4:10 Leave for hotel

Thursday, 19 June

- AM 8:00 Workshop-5: Sourdough breads: multigrain, semolina, and olive breads
9:00 Lecture-7: Working with Specialty Flours
12:00 Lunch provided by WMC
PM 3:00 Prepare levains for sour rye and walnut raisin breads
4:10 Leave for hotel
5:30 Graduation Dinner

Friday, 20 June

- AM 8:00 Workshop-6 – Baking sour rye and walnut raisin breads
11:30 Certificate presentation
PM 12:00 Lunch box provided by WMC
12:15 Adjourn