

*E. Guittard*

presents

“ARTISAN BREADS AND CHOCOLATE”

featuring

CHEF CIRIL HITZ

Ciril Hitz is the Department Chair for the International Baking and Pastry Institute at Johnson & Wales University. He is highly recognized both nationally and internationally. Chef Hitz is the author of Baking Artisan Bread, the DVD series Bread Art and Better Bread and numerous magazine articles. He was selected as a Top Ten Pastry Chef in America in 2007 and 2008 by Pastry Art & Design and has represented the USA as a member of the Bread Bakers Guild Team at the Coupe du Monde de la Boulangerie, Paris, France.

July 20<sup>th</sup> through 22<sup>nd</sup> 2009 8:00am – 3:00pm

A three day hands-on workshop with Chef Ciril Hitz where you will experience everything BREAD!! From breakfast pastries, baguettes, decorative dough and whole wheat sensations, experience his passion for this art and learn his secrets to mixing, fermenting, molding, artistic shaping, scoring and baking techniques. His mastery gives each loaf of bread a unique personality.....a distinct signature.....and of course, with some, a sweet touch of chocolate!

Three Day Class Cost \$725

Guittard Chocolate Studio  
2809 La Cienega Ave  
Los Angeles, CA 90034

To reserve or for more information please contact Donald Wressell

[dwressell@guittard.com](mailto:dwressell@guittard.com) 310-558-8896

Reservations required. Seating is limited. Respond early.