



Bread & Pastry Professional Training Program

Our intensive program, with a high level of hands-on training, fully prepares students for a professional baking career.

overview

Our Bread & Pastry Professional Training Program fully prepares students passionate about bread and pastry for a rewarding career in the baking industry. San Francisco Baking Institute (SFBI) recognizes that not every student has the time and budget available for 12-18 months of training. At the same time, students want to be sure they receive the very best education to ensure success in the future.

We designed our progressive program to meet these specific needs—developing a highly concentrated, focused curriculum with an exceptional level of hands-on practice and deliberately small classes. Our state-of-the-art facility, just a short drive from downtown San Francisco, offers spacious classrooms and technologically advanced equipment, giving students the rare opportunity to train in a production environment very similar to most modern baking facilities.

Since 1996, SFBI has trained thousands of professional and aspiring bakers from all over the world. We have acted as the unofficial training site for several award-winning Baking USA Teams and hosted a variety of international groups—from countries including Russia, China and Japan—interested in bringing artisan baking back to their homelands.



SFBI is recognized as a place where artisan baking and pastry are respected, appreciated and celebrated.

Our passion for sharing our knowledge and enthusiasm in an effort to raise the level of the craft is well-known throughout the baking community. As the only school in the U.S. dedicated exclusively to artisan baking and pastry, the San Francisco Baking Institute is the place where better baking begins.

“My training at SFBI gave me a professional foundation for growing and succeeding in the baking industry.”

—David Schmidt



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why sfbi?

There are many choices as you consider your options for training. SFBI's program offers several unique features:

- *Hands-on Training:* Our curriculum includes an unusually high level of hands-on practice.
- *Individual Attention:* We commit to small class sizes, with a maximum of 12 students.
- *Intensive Learning:* During SFBI's program, students train for full days, rather than the half days at many other schools, so training hours are almost identical, while the overall time commitment (18 weeks) is less.
- *Advanced Equipment:* SFBI's technologically advanced equipment and spacious bakery classrooms are similar to those found in a typical modern bakery.
- *Real World Scale:* Because of the scale of our facility, SFBI students bake in high volume, developing valuable production skills.
- *Independent Access:* Professional Program students have access to bakery classrooms during weekend hours, time to explore creatively and further practice skills.
- *Location:* Our state-of-the-art facility is just a short drive from downtown San Francisco, where students can unwind and explore during off hours.



- *Production Training:* In preparation for graduation, students train for several days in a series of hands-on, production-oriented training sessions.
- *Travel Study:* Students enrolled in the Bread & Pastry Professional Training Program are given the opportunity to choose an optional trip for bread and pastry training at *L' Ecole Ferrandi School* in Paris.

“This program has been one of the best experiences of my life. I have really loved being at SFBI and have been inspired to work in the baking industry.”

—Josh Grunig




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objectives

During the course of SFBI's Bread & Pastry Professional Training Program, we teach you everything you need to know to perform with excellence and succeed in the baking industry.

Program Objectives

- Understand the history of baking and pastry.
 - Learn proper sanitation and hygiene methods.
 - Discover how to select, purchase and evaluate ingredients.
 - See how ingredients function in baking and pastry.
 - Use baker's math with confidence.
 - Learn how to identify and operate equipment.
 - Understand how to use the professional terminology of the industry.
 - Practice mixing techniques for all styles of bread.
 - Comprehend and perform the bread baking process from start to finish.
 - Understand the complexities of sourdough.
 - Design and produce new formulas.
 - Learn new techniques for baking and the latest styles of bread.
 - Learn mixing techniques for cakes and creams.
 - Understand flavor and texture in pastry.
 - Benefit from a comprehensive introduction to chocolate.
 - Gain an in-depth understanding of mousse and modern cake presentations.
 - Understand yeasted pastries and lamination techniques.
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- Comprehend production methods and planning for pastry operations.
 - Practice procedures for a wide variety of European and American style cakes and pastries.
 - Develop cake decorating techniques and creative presentations.
 - Learn to plan dessert menus and presentations.
 - Discover modern pastry styles and products.
 - Develop production-oriented work habits and scheduling skills.
 - Understand bakery layout and design.
 - Learn about the latest industry trends and how to interpret them in your baking.

San Francisco Baking Institute

Baking and Pastry Arts School for Professionals and Enthusiasts

480 Grandview Avenue South San Francisco, CA 94080 phone: 650.589.5784 fax: 650.589.5729 www.sfbi.com



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benefits

When you receive your diploma from SFBI's Bread & Pastry Professional Training Program, you will have the opportunity to join a profession with a legacy of quality, dedication and honor. You can build a career in an industry that continues to thrive and grow in any economic climate.

Our program helps you develop life-long skills in a profession that offers security, flexibility and creativity. You will train in a state-of-the-art environment with a curriculum that balances theory with hands-on learning, ably preparing you for the real world of baking today!

Aspiring Bakers

Changing careers or opening a bakery? The Bread & Pastry Professional Training Program gives you the skills and knowledge you need to get started.

Working Bakers

Enhance your career and your salary with cutting-edge skills and a deeper understanding of the baking arts.



Bakery Owners or Managers

Grow your business with the employees you send to train at SFBI. Benefit from the enthusiasm and loyalty that a good education brings to young people with an interest in their work. Give back to the baking community and help contribute to its continued growth by helping to build the next generation of artisan bakers.

“I have learned so much from SFBI ... The instruction is brilliant and the facilities are very clean, neat, well organized and well managed. The people are so nice and kind—they treated the students like family. I didn't want to leave!” —Nicola Wilson



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diploma

While ours is not a “certificate” program, a diploma from SFBI is a powerful tool in your job search and future career because of our reputation in the international baking community. Our clients include bakeries from all over the country and our Institute is a well-known and highly regarded resource for baking expertise.

You will earn your diploma at the only school in the U.S. dedicated exclusively to artisan baking. Because of our total dedication to the craft, you can be sure that baking and pastry training never take a back seat to other types of culinary learning. In addition, our state-of-the-art facility offers you the chance to train in classrooms that are uniquely representative of the actual production environments you will work in after graduation.

What Industry Leaders Have to Say

“Michel Suas (SFBI Founder) has been a mentor of mine ever since I met him. I have the utmost respect and admiration for his willingness to give and share his knowledge.”

—George Erasmus, La Brea Bakery, Los Angeles, CA



“I have sent key production managers to various bread and pastry courses at SFBI. They have returned energized and feeling more confident with their abilities to take the quality of our products even higher; able to identify and correct problems with our processes and strengthen the knowledge of our crews, making them more productive.”

—JT, Semifreddi's Bakery, Emeryville, CA

“Where do I go when I need to learn more about baking, or to share what I know? SFBI! I love that place: a “church” for baking.”

—Craig Ponsford, Founder, Artisan Bakers of Sonoma, Sonoma, CA, and Chairman, Bread Bakers Guild of America

“Having SFBI as a reference I can count on now and in the future gives me confidence that my baking career will be successful.” —Sharman Kobayashi



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paris trip

It is hard to imagine two better places to train for a career in the food industry than San Francisco and France. Here at SFBI, we have designed our Bread & Pastry Professional Training Program to immerse our students in the food culture of both the U.S. and Europe. You will train at our spacious new facility in South San Francisco, just a few minutes from downtown San Francisco, and spend an optional week at the *L' Ecole Ferrandi School* in Paris, one of the most respected baking schools in France.

This adventure in baking will introduce you to the history, tradition and new, trend-setting practices of European baking in the best way possible: first-hand experience. At *L' Ecole Ferrandi School* in Paris, you will train with French instructors (English translation provided) as you stay in nearby accommodations with your fellow students and absorb the local culture.

In the heart of Paris, *L' Ecole Ferrandi* is an ideal learning place for the aspiring baker and pastry chef. Here, you will further master the skills you have gained during the previous weeks of training at SFBI.

We now make our trip to Paris available to anyone who is interested in joining us on this extraordinary bread and pastry adventure! Even if you are not enrolled in the Bread & Pastry Professional Training Program, you can join SFBI in France to take part in training at the Ferrandi School and receive SFBI's preferential rate for non-students. *(Please call us for details and current rates.)*



Note: The cost of the trip to France is not included in SFBI's tuition for the Bread & Pastry Professional Training Program—it is an optional part of training. The SFBI preferential rate for Bread & Pastry Professional Training Program students for training at the *L' Ecole Ferrandi*, plus the cost of the hotel (if booked with SFBI) and airfare to Paris, France, are billed separately from the tuition.

Admissions Policies & Procedures

Bread & Pastry Professional Training Program



Full-time Bread & Pastry Professional Training Program

18 Weeks: April 12, 2010 to August 13, 2010 or September 20, 2010 to February 4, 2011

This course is limited to sixteen students. Admissions are made on a rolling basis. Apply early!

1. Complete the forms in our application package.
2. Mail in your completed forms with a \$100 (non-refundable) application fee.
3. Within three weeks of acceptance to the program, a deposit of \$1,000 is required to secure your space in class.
4. Please see the Tuition Payment Schedule to learn about tuition discounts, deadlines, and financing options.
5. Be sure to review the refund and cancellation policies listed below.

Checklist for Application and Admission

Be sure to complete the following for admission to the Bread & Pastry Professional Training Program.

Application Package

- Admissions Application
- Application Fee of \$100

Admitted Student Package

- Deposit of \$1,000
- Loan Application (if applicable)
- Financial Agreement
- Refund and Cancellation Policy

Refund and Cancellation Policies

- The application fee is non-refundable.
- The deposit is refundable until four months prior to the program start date, minus a 3% transaction fee.
- The first payment is refundable until three months prior to the program start date, minus a 3% transaction fee.
- The balance of the tuition payment is non-refundable.
- Any notice of cancellation must be made in writing.

Tuition and Payment Schedule

Bread & Pastry Professional Training Program



Full-time Bread & Pastry Professional Training Program

18 Weeks: April 12, 2010 to August 13, 2010

Payment Option	Total Tuition Due	Application Fee (non-refundable)	Deposit (due within 3 weeks of acceptance)	First Payment (due 1/08/10)	Balance of Tuition (due 4/12/10)
Cash Plan	\$15,999	\$100	\$1,000	\$4,000	\$10,999
SFBI two year loan (for 50% of tuition)*	\$17,499	\$100	\$1,000	\$4,000	\$3,749

Full-time Bread & Pastry Professional Training Program

18 Weeks: September 20, 2010 to February 4, 2011

Payment Option	Total Tuition Due	Application Fee (non-refundable)	Deposit (due within 3 weeks of acceptance)	First Payment (due 6/18/10)	Balance of Tuition (due 9/20/10)
Cash Plan	\$15,999	\$100	\$1,000	\$4,000	\$10,999
SFBI two year loan (for 50% of tuition)*	\$17,499	\$100	\$1,000	\$4,000	\$3,749

Refund and Cancellation Policy:

- The application fee is non-refundable.
- The deposit is refundable until four months prior to the program start date, minus a 3% transaction fee.
- The first payment is refundable until three months prior to the program start date, minus a 3% transaction fee.
- The balance of the tuition payment is non-refundable.
- Any notice of cancellation must be made in writing.

* Loans are available for 50% of total tuition costs. Please contact SFBI for a loan application and additional information. Limited scholarships are available to students in need—please ask us for details.

Admissions Application

Bread & Pastry Professional Training Program



Date ____/____/____
(mm/dd/yy)

I am applying for the following program: Full-time (04/12/10 - 08/13/10) Full-time (09/20/10 - 02/04/11)

Personal Information

Please enter your name as it appears on government documents, e.g., passport, driver's license.

Legal Name _____ Male Female
Last (Family) First Middle Suffix (Jr., Sr., etc.)

Preferred Name _____ Previous Last Name(s), if any _____

Permanent Address

Street Address _____ Apt. # _____

City/Town _____ State/Province _____ Country _____ Zip/Postal Code _____

Home Phone (_____) _____ Business Phone (_____) _____ Mobile (_____) _____
Begin with country or area code for each number given

Email _____

Please give your current address for all admissions correspondence, if different from above.

Current Mailing Address

Street Address _____ Apt. # _____

City/Town _____ State/Province _____ Country _____ Zip/Postal Code _____

Current Mailing Address Phone (_____) _____ Current Mailing Address, Valid from _____ to _____
Begin with country or area code (mm/dd/yy) (mm/dd/yy)

Citizenship

US Citizen Other Citizenship _____
Visa

Admissions Application

Bread & Pastry Professional Training Program



Academic Information

High School Name _____

Date of Graduation _____ School Location _____
(mm/yy) (City/State)

College/University Name _____

Date of Graduation _____ School Location _____
(mm/yy) (City/State)

College/University Name _____

Date of Graduation _____ School Location _____
(mm/yy) (City/State)

Are you currently enrolled in school? Yes No What is your expected graduation date? ____/____
(mm/yy)

Employment History

Please enter your employment history, including summer jobs, internships, or volunteer work.

Employer	Job Title	Dates of Employment
_____	_____	_____
_____	_____	_____
_____	_____	_____

Baking Experience

Please describe any previous baking experience.

Admissions Application

Bread & Pastry Professional Training Program



Additional Information

Please include any additional information that you would like us to know about you. If you need more space, please attach the additional information to the end of the application.

Letters of Recommendation

Please submit two letters of recommendation: one from your current or previous manager and one from a current or past colleague. These letters should address your ability and eagerness to learn, ability to receive instruction, share ideas, and give instruction, and a description of how you work with managers and colleagues.

Application Fee

Please include your non-refundable application fee of \$100.

Check or Money Order Enclosed Please bill my credit card

Visa MasterCard American Express

Credit Card Number _____ Authorization Code _____ Exp. Date ____ / ____
mm yy

I authorize the San Francisco Baking Institute to charge my credit card for the amount of: \$ _____

Cardholder Name _____ Signature _____
(please print)

Billing Address

Street Address _____ Apt. # _____

City/Town _____ State/Province _____ Country _____ Zip/Postal Code _____

Billing Phone (_____) _____ Billing Email _____

Refund and Cancellation Policy

Bread & Pastry Professional Training Program



Refund and Cancellation Policy

1. The application fee is non-refundable.
2. The deposit (\$1,000) is refundable until 4 months prior to the program start date, minus a 3% transaction fee.
3. The first payment (\$4,000) is refundable until 3 months prior to the program start date, minus a 3% transaction fee.
4. The balance of the tuition payment is non-refundable.
5. Any notice of cancellation must be made in writing.

Student/Payer Agreement to Our Refund and Cancellation Policy

1. I understand that the application fee (\$100) is non-refundable. **Initial here** _____
2. I understand that the (\$1,000) deposit is refundable, minus a 3% transaction fee, until four months prior to the program start date. **Initial here** _____
3. I understand that if I do not provide written notice of cancellation at least four months before the program start date, I will not receive a refund on my deposit. **Initial here** _____
4. I understand that the first payment (\$4,000) is refundable, minus a 3% transaction fee, until three months prior to the program start date. **Initial here** _____
5. I understand that if I do not provide written notice of cancellation at least three months before the program start date, I will not receive a refund on my first payment. **Initial here** _____
6. I understand that the balance of the tuition payment is non-refundable. **Initial here** _____
7. I understand that I must provide written notice of cancellation. **Initial here** _____

Please sign after reading the above.

I have read and understand all of the information listed above. All of my questions have been answered to my satisfaction.

Student Signature _____ Date ____/____/____

Student Name (*please print*) _____

Payer Signature _____ Date ____/____/____

Payer Name (*please print*) _____