STOP PRESS! — <u>Bread making workshop</u> for food teachers ready for the new curriculum

Food teachers: one of your local bakers will be running a twilight session to give you inspiration and advice ready for the new National Curriculum.



Come along and get some hands-on baking know-how from the professionals. The session will include a practical bread-baking element and will also cover:

- different types of flour
- the function of ingredients
- finishing and shaping techniques
- additions to a basic white dough
- variations to a basic white dough

As well as learning from industry experts you will also have the opportunity to meet other Food teachers in your area for a chance to network, chat and share ideas.

Unfortunately we cannot handle refunds, but if you are unable to attend you are welcome to pass on your ticket to a colleague.

Bread making workshop for food teachers led by Sue Hudson of www.breadworkshops.co.uk

Hewett School

Cecil Road Norfolk NR1 2PL

Tuesday, 8 July 2014 from 16:30 to 18:30

£15

Places must be booked – see www.grainchain.com and go to the Events section to book your place