



## Artisan Bread Making

Be the toast of the town and learn how to make delicious bread using traditional artisan methods with a focus on organic ingredients.

Course Code: UFPNHK01

Start Date: Thu 7 November 2019

Weeks: 4

Time: 18:00 - 21:00

Fee: £99

## Overview

On this course, you will learn how to make a number of different types of artisan bread to impress your friends and family.

## Modules

- Sour Dough
- Rye & Spelt Bread
- Focaccia

## Equipment Info

All equipment and ingredients will be provided.

Please bring:-

- 2 boxes to take your produce home in
- An apron (if you have one)
- Packed lunch