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Major Sponsor



Thank You

ISS Institute proudly acknowledges **A Taste of Slow, the Melbourne Food and Wine Festival** and **William Angliss Institute of TAFE** for their generosity in providing an introduction to Paul Merry and thanks them for providing the venue and materials and equipment for the workshop.



workshop

Breadmaking with Paul Merry, UK

Continental bread

Paul Merry, Master Baker, built his own bakery outside Melbourne where he was an artisan baker for 10 fulfilling years. In Britain he is a traditional baking consultant, a designer and constructor of wood-fired masonry ovens, and a teacher. Paul is in Melbourne for a taste of Slow hands-on at William Angliss Institute

Paul, a laid back Aussie bread professor, guided our explorations.....He has one of those active enquiring minds that pick up knowledge everywhere, whether yarning with old-fashioned British bakers or running a pioneering bakery outside Melbourne in the Eighties, and his teaching style has a firm, light touch, free of the overbearing weight of the pedant. At the end of each day we ate and took away our efforts.....the bread was far better than any I'd ever baked; the juicy springy crumbs giving an honest chew that was yet tender.....I thought how the whole course had given me greater confidence and curiosity....
Hattie Ellis, "Food & Travel" Oct 2003

Paul has a unique off-beat teaching style, combining an irreverent sense of humour with sheer enthusiasm for his craft. He manages to balance practical instruction with a healthy smattering of black humour and factual background. The dough is treated very much as the living entity it is.....Paul describes the step from being a master baker to teacher as "natural and easy". He found the experience of having apprentices in Melbourne and watching them flourish into competent bakers "deeply rewarding". I have always enjoyed teaching my craft and I see it as a worthy duty, given that its days are numbered unless others can be persuaded to put the clock back and allow for fermentation".
Lucia Cockcroft, British Baker, June 2003

Breadmaking is a fascinating cross between craft and science, and where better to learn how to do it properly than with an experienced baker at a traditional flour mill? With no more than 6 people to a course, it's hands into the flour from the start. "I am a baker for the joy of handling dough" says Paul Merry, an Australian who learned his craft as he travelled the world before returning to Melbourne where he set up and ran his own bakery for 10 years.
Tessa Gates, Farmlife Editor, Farmers Weekly, Sept 2003

Enhancing the capabilities of those interested in Breadmaking

workshop

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Suitable for... Course Outline

- **Bakers**
- **Food businesses**
- **Educationalists**
- **Manufacturers**
- **TAFE teachers**

Master baker, Paul Merry, the UK's leading baking teacher will share his expertise and insights gained whilst in the UK and starting from his Melbourne experiences some years ago when he founded the St Andrews Bakery.

Topics covered include:

- ▶ What it is that makes a baker an artisan
- ▶ The fermentation process —taking it slowly
- ▶ The importance of using good flour
- ▶ Sourdough and Baker's yeast-raised breads
- ▶ British breads – including bridge rolls, cobs and cottage loaves
- ▶ London bloomers and maslin
- ▶ Getting the most from your oven
- ▶ Wood ovens —exploring what is so special about them

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Hands-on Project

Participants will practise their breadmaking skills. Under Paul's tutelage you will learn new techniques from an artisan baker who is passionate about his craft.

Format

The workshops comprise lectures, demonstrations, group and individual discussion and a hands-on project.

Materials

The workshop comprises demonstrations, group and individual discussion and a hands-on project.

Equipment

will be provided.

An apron and hat will be provided to each participant.

Fee

\$185 incl GST materials, use of equipment, notes and morning and afternoon refreshments.

Note: registrations are limited to 14 places only.

Date•Time

1 Day Workshop
Monday 5th September 2005
9.30am to 4.30pm

Venue

William Angliss Institute of TAFE
555 Latrobe Street
Melbourne, 3000
Room DG08

It's an ideal venue with a large bakery and wood-fired oven.

Registration is limited to 14 places

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I am registering for the
Breadmaking Workshop

Post, email or fax to:

Ms Carolynne Bourne, CEO, ISS Institute
101/685 Burke Road, Camberwell 3124

Telephone 03 9882 0055
Facsimile 03 9882 9866
Email issi.ceo@pacific.net.au

Fee

\$185 inclusive of GST

Payment Method

- Cash (Pay directly at ISS office or by arrangement)
 Cheque (Make payable to 'ISS Institute')
 Postal Order (Make payable to 'ISS Institute')
 Credit Card (Diners and American Express are not accepted)
 Bankcard Mastercard Visa

Name on Card _____

Card Number _____

Expiry Date __ __ / __ __

Cardholder Signature _____

PLEASE NOTE On completion of this form and inclusion of amount paid, this becomes a tax invoice

Complete the Registration Form and post, email or fax back.

You are welcome to forward onto to others who would also be interested in attending.

Name _____

Organisation _____

Title/Position _____

Address _____

Postcode _____

Phone: Work/Home _____

Fax _____

Mobile _____

Email _____

Conditions of Registration

I hereby agree to abide by the regulations of the ISS Institute

Your Signature _____ Date _____

Enrolment • Entry Requirements in general no formal entrance requirements are necessary. Prerequisites are stated in the course brochure.
• Conditions of Registration Complete the registration form attached. Enrolment can be made by email, post or fax. Cash must be paid at the ISS office - do not mail. An email or fax of confirmation will be sent after full payment of fee. *Note:* A position in the course will not be reserved without payment being received by this office. Enrolment is on a first-come-first-served basis based on time of receipt of fees. If you have not received confirmation, please contact the ISS Institute office on 9882 0055 to find out the status of your Registration. *Do not assume that because you have sent an application you are automatically enrolled in the course*
• Refunds Please check your enrolment carefully. We regret that a refund will only be given if the course does not proceed
• Cancellation ISS Institute reserves the right to cancel the course if minimum enrolment numbers are not attained, or the presenter is unavailable. In the event of cancellation due to insufficient enrolments or other, all fees will be fully refunded. Two or more working days notice will be given should the course be cancelled
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