

Learn more about our guest presenter..

Emmanuel Hadjiandreou



THE SCHOOL OF
ARTISAN FOOD

Emmanuel has a real passion for artisan bread. Having trained as a baker in South Africa, he has baked around the world. In the UK, Emmanuel has worked for Flour Power, Gordon Ramsay, Daylesford Organic and Judges Bakery. He has also set up a Micro Bakery in The Crown Pub in his home town of Hastings where he bakes when he is not teaching.

He has a special knowledge of continental breads, having baked in Germany, where he learned to make a world-class stollen. While at Daylesford, the award-winning organic farm shop in Gloucestershire, Emmanuel's bread won a Soil Association Organic Food Award, with several other bread creations earning the Highly Commended award.

Emmanuel has also published three books, to critical acclaim, with his first book *How to Make Bread* winning a coveted Guild of Food Writers award. His second book *Making Bread Together* and third book, *How to Make Sourdough* shares 45 recipes for sourdough breads that are good for you as well as being great-tasting.

Along with Wayne Caddy, a fellow baking tutor at the School of Artisan Foods, Emmanuel has represented the UK at the baking Coupe du Monde.



**BC CHAPTER'S
FALL BAKING WORKSHOP**
Wednesday October 18th 2017
Vancouver Island University
Professional Baking and Pastry Program
Building 185, 900 5th Street, Nanaimo BC
2:00 pm to 7:00 pm

