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Whole Grain Sour Dough Master Baking Class

WHO: Working Professional Chefs, Bakers and Cooks

WHAT: A hands-on professional master baking class with Chef Graison Gill.

What you will learn:

- The value of whole grain bread and its role in nutrition and soil health.
- Hands-on baking of whole grain healthy and delicious bread incorporating local ingredients (Kiawe and Ulu Flour Baguettes, Sourdough Focaccia, Whole Grain Country Sour Dough with Hawaiian Honey, Cacao Nibs, and Mac-Nut Butter, Hawaiian Dried Ginger, Vanilla, Lilikoi Syrup and Roasted Macadamia Nut Couronne). This class will be in the bakeshop.
- Learn the value of terroir in grains and flours, to explore the tremendous flavor pairings of freshly milled grains.
- Learn about bakery logistics, sourcing, and production schedule for incorporating freshly stone milled flour.
- Learn about the cultural and ecological value of baking with whole, living flour.

WHEN: Sunday July 12 and Monday, July 13, 2026, 10:00 a.m. to 5 p.m. (tasting / breads to take home / lunch included)

WHERE: Leeward Community College, Bakery (lower level), 96-045 Ala Ike, Pearl City, Hawaii 96782

HOW: Cost: \$250 (tasting and lunch included)
Questions: Hayley Matson-Mathes, 808-941-9088.
Must complete registration and payment to confirm seat.

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Chef Graison Gill



Graison Gill has been a miller and baker for 17 years. His work has been featured on the cover of *Food & Wine*, *The Wall Street Journal*, and *British Vogue*. His expertise in milling fresh flour and his unrelenting commitment to quality ingredients garnered a James Beard Foundation finalist 2020 Best Baker. He founded Bellegarde Bakery in New Orleans and Alma Mill & Bakery in London. Graison's passion and expertise have brought him around the United States and around the world to teach about baking, milling, and foodways—France, Japan, the Middle East, Denmark, Australia, Italy, Bermuda, Sweden, and Poland.

He has a nonfiction book, to be published with HarperCollins in 2028. Check out his Substack at Breadcrumbs – to learn more about his work.

Sponsored by the Hawaii Culinary Education Foundation
Contact hayleymatsonmathes@gmail.com or
808-941-9088 or 808-255-4426

Must be registered to attend



REGISTRATION

Whole Grain Sour Dough Master Baking Class



Cost is \$250 per attendee. Please make checks payable to Hawaii Culinary Education Foundation or you may pay by credit card. HCEF mailing address, 2333 Kapiolani Blvd. #3516, Honolulu, HI 96826

Register for number attending

Names of attendees:

- 1. _____
- 2. _____
- 3. _____
- 4. _____

Name on Credit Card:

Credit card Number:

Type of Card:

Amount of charge:

Expiration:

CVV code:

Zip Code:

Address:

Phone: _____ **Email:** _____