



THE ART OF SOURDOUGH

A BEGINNERS WORKSHOP

HOSTED BY CHEF CHARITY DELEON

AN IMMERSIVE INTRODUCTION TO SOURDOUGH BROUGHT DIRECTLY TO YOU.

INVESTMENT

\$222 per participant

MINIMUM

5 paid participants

LENGTH

3 hours of instruction
1:00 pm - 4:00 pm

AVAILABILITY

Saturdays & Sundays



The Art of Sourdough is a three-hour, immersive, hands-on workshop designed to take the mystery out of sourdough bread making.

Chef Charity guides participants through the full process: from feeding a starter and mixing dough to fermentation, proofing, inclusions, shaping, scoring, and baking.

This is more than a demonstration. Every participant works directly with dough, mixes their own sourdough dough, and leaves equipped to continue baking at home.

This workshop is for anyone who wants to learn sourdough but does not know where to begin, or who has tried before and found the process confusing or intimidating.

No previous sourdough or bread-making experience is necessary. You simply need a willingness to learn.





WHAT YOU WILL LEARN

HANDS ON INSTRUCTION

WHAT YOU WILL LEARN

- Understanding and caring for your sourdough starter
 - How and when to feed your starter
- Recognizing when your starter is ready to bake with
- Mixing sourdough dough and building dough strength
 - Understanding bulk fermentation
 - Recognizing properly fermented dough
 - Proofing and preparing dough for baking
 - Shaping and scoring
 - Adding inclusions
 - Baking methods and techniques
- Common beginner questions and troubleshooting

LIVE SOURDOUGH DEMONSTRATIONS

Prepared doughs let participants see and feel several stages of sourdough in one workshop - an experience that would normally unfold over several days.

- Freshly mixed dough
- Dough progressing through fermentation
 - Fully bulk-fermented dough
 - Proofed dough ready to bake
 - Finished baked sourdough
- Starter feeding, inclusions, shaping, scoring, and baking



TAKE HOME SOURDOUGH STARTER KIT

EVERY PARTICIPANT RECEIVES A TAKE HOME KIT

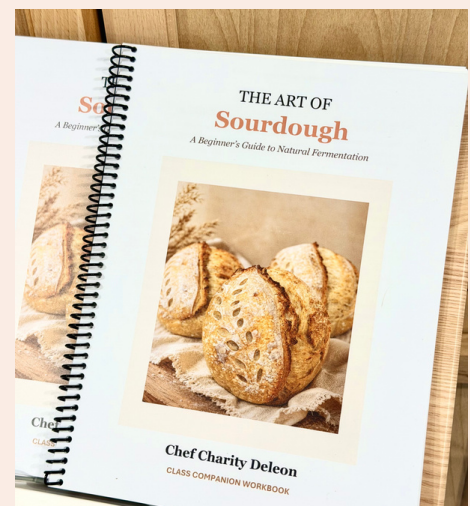


Every participant mixes their own sourdough dough during the workshop. The dough goes home with you so you can continue fermentation, shaping, proofing, and baking using what you learned in class.

- Banneton bread-proofing basket
- 100 grams of sourdough starter
- Linen towel
- Cloth jar cover with rubber band
- Plastic mixing bowl
- Parchment paper for your take-home loaf
- Mixing spoon
- Plastic loaf cover
- Plastic bowl scraper
- Your take-home dough
- Metal bench scraper
- Take-Home Sourdough book
- Handheld flour sifter
- Notebook for taking notes
- Small sourdough scoring tool
- Large take-home bag
- Glass starter jar

Your Take-Home Sourdough Book

The beginner book includes foundational education, starter guidance, techniques, helpful reference material, and five sourdough recipes.





DETAILS

SOURDOUGH TASTING AND REFRESHMENTS

Refreshments are provided during the workshop, and participants will sample sourdough breads prepared by Chef Charity while learning about the techniques used to create them.

CONTINUED SUPPORT

Participants will receive access to the upcoming Charity's Vegan Kitchen Sourdough Workshop Community, where beginner bakers can connect, share their bakes, ask questions, and continue learning together.

MORE THAN A RECIPE

Sourdough is learned by seeing it, touching it, feeling it, and understanding how the dough changes throughout the process.

This workshop goes beyond simply handing you a recipe. The goal is for every participant to leave with the foundation, tools, and confidence to keep learning and baking at home.

HOST LOCATION & TIME

Because this mobile workshop comes to you, the host location must provide a safe, comfortable indoor space for hands-on food preparation.

The Location Must Have:

- An air-conditioned indoor space
- Enough room for all registered participants
- A working oven for baking demonstrations
- A working sink for handwashing, utensils, and cleanup
- Appropriate seating for participants

Tables can be provided by Chef Charity if additional workspace is needed.

This is a hands-on workshop. Participants should be prepared for periods of standing while mixing, shaping, and working with dough.

Chef Charity requires access to the location at least one hour before participant arrival. Late arrival may result in missing essential instruction.



WORKSHOP TERMS

RESERVATION & WORKSHOP POLICIES

Full payment is required at the time of reservation to secure the workshop date. A date is not reserved until payment has been received.

Because dates are limited to Saturdays and Sundays and each reservation requires advance planning, preparation, materials, and dedicated scheduling, the following cancellation policy applies:

Cancellation Timeline

- **More than 14 days before the scheduled workshop:** Eligible for a refund, less a \$50 nonrefundable administrative processing fee.
- **8 to 14 days before the workshop:** 50% of the total payment is refundable; the remaining 50% is nonrefundable.
- **7 days or less before the workshop:** All payments are nonrefundable.
- **Same-day cancellations and no-shows:** All payments are nonrefundable.

Rescheduling

Requests to reschedule must be made more than 14 days before the scheduled workshop and are subject to availability and a \$50 rescheduling fee. Any additional change may require a new reservation and payment.

Participant Changes

The workshop requires a minimum booking of five paid participants at \$222 per person, for a minimum financial commitment of \$1,110. Additional participants may be added in advance, subject to available space and adequate notice.

The person who books the workshop is the responsible party for payment, acceptance of all Reservation & Workshop Policies, and communicating workshop timing and requirements to all attendees.

By submitting payment, the purchaser acknowledges that they have reviewed and agree to the workshop details, host location requirements, payment terms, cancellation and refund policy, rescheduling terms, and participant requirements for The Art of Sourdough: A Beginner's Workshop. Once payment has been submitted, all Reservation & Workshop Policies are considered accepted and are immediately in effect.



CONTACT US

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