

# The School of Artisan Diploma

The School of Artisan Food,  
Lower Motor Yard, Welbeck, Nottinghamshire S80 3LR  
T: 01909 532171 E: [info@schoolofartisanfood.org](mailto:info@schoolofartisanfood.org)

<b>PRINCIPLE STUDY MODULES (PRACTICAL)</b> (Select at least 4 – see note below)			<b>ARTISAN FOOD IN A SOCIAL &amp; HISTORICAL CONTEXT</b> (select at least 3 modules over 2 yrs)	<b>THE BUSINESS &amp; MANAGEMENT OF ARTISAN FOOD</b> (select at least 2 modules over 2 yrs)	<b>WORK PLACEMENT</b> (select at least 3 work placements over 2 yrs)
<b>BREAD-MAKING</b> (I) Introduction to Yeast Fermentation			<b>FERMENTED &amp; PRESERVED FOODS*:</b> From Scientific understanding to safe production	<b>PRODUCT DEVELOPMENT*</b>	<b>WORK PLACEMENT* (a)</b>
<b>(II)</b> Gluten development and bacterial activation	<b>(III)</b> Grains	<b>(IV)</b> Pastry			
<b>BREWING</b> (I) Introduction to the microbiology of brewing			<b>TELL ME WHAT YOU EAT AND I'LL TELL YOU WHO YOU ARE:</b> Food social identity and memory	<b>BUSINESS LOGISTICS</b>	<b>WORK PLACEMENT* (b)</b>
<b>(II)</b> Ingredients (Water, hops, malt & yeast)	<b>(III)</b> Processing	<b>(IV)</b> Fermentation & maturation			
<b>BUTCHERY &amp; CHARCUTERIE</b> (I) Basic Butchery			<b>WHAT'S WRONG WITH THE GLOBAL FOOD SYSTEM AND HOW DO WE FIX IT?</b>	<b>SMALL BUSINESS MANAGEMENT</b>	<b>WORK PLACEMENT* (c)</b>
<b>(II)</b> Rare breeds PLACEMENT (c) and game	<b>(III)</b> Curing, salting, smoking & drying	<b>(IV)</b> Beef			
<b>CHEESE-MAKING &amp; DAIRY</b> (I) Introduction to lactic cheeses			<b>TERROIR IN THE 21ST CENTURY</b>	<b>DEVELOPING A BUSINESS PLAN*</b>	<b>WORK PLACEMENT* (d)</b>
<b>(II)</b> Soft & hard PLACEMENT (d) cheeses	<b>(III)</b> Ripening	<b>(IV)</b> Trouble shooting			

## NOTES:

Practical Modules. All students should choose a major subject area, either Baking, Brewing, Butchery or Dairy. For the students major choice, they will be required to undertake all 4 modules in their chosen major. Students may then choose additional modules from other subject areas to suit their own requirements. For all practical subjects, module (I) is a prerequisite to all other practical modules. For example, you can not take Brewing (III) unless you have already taken and passed Brewing (I). Students are required to take 16 modules in total to complete their Diploma, students can choose which 16 modules they take, subject to the restrictions and prerequisites shown above and in these notes. \* These courses are mandatory modules and all students must take these modules.