




THE SCHOOL OF
ARTISAN FOOD



Higher Diploma in Artisan Baking

accredited by 

Why the School of Artisan Food?

The School of Artisan Food is a registered charity dedicated to teaching skills in all aspects of sustainable artisan food production. The School has state-of-the-art specialist training facilities, where students learn from a team of industry experts.

As the home of artisan food production, we believe that food created using traditional, heritage methods not only tastes better, but it also has an important positive impact on our wellbeing and on the environment.

By sharing knowledge, teaching skills and connecting like-minded people, the School inspires students to become part of a thriving artisan food community.

"What is going on at the School is of enormous importance."

His Majesty King Charles III





Why our Higher Diploma in Artisan Baking?

Established in 2010, The School of Artisan Food's Higher Diploma in Artisan Baking is designed and delivered by expert bakers to inspire a new generation of food producers.

This six-month, intensive, full-time course (September-March) offers an unrivalled opportunity to learn through practical training in our professional bakery facilities, and equips students with the essential baking skills and business knowledge required to thrive in the baking industry.

Class sizes are kept small to ensure that each student benefits from individual learning support, and students benefit from both hands-on training in bread making, patisserie and viennoiserie, and contextual study that focuses on the food landscape and addresses every aspect of how to establish a successful artisan food business start-up.

Widely recognised and highly regarded in the baking industry, our Higher Diploma is also an externally accredited Food and Drink Qualification (FDQ).

COURSE CONTENT

Each student will produce more than 150 different types and styles of artisan bread, patisserie and viennoiserie during the course.

ARTISAN BAKERY

Our expert tutors work closely with students to teach every aspect of the baking process, from the importance of raw ingredients to production methods; they also learn the traditional and contemporary techniques that are essential to artisan baking. Students will develop an understanding of the science underpinning the baking process and learn how to create and bake international classics and traditional heirloom recipes, as well as how to develop new flavours and products.

ARTISAN PÂTISSERIE & VIENNOISERIE

As a result of heightened awareness of fine locally produced foods, the demand for skilled artisan Pâtissiers and Pastry Chefs is on the rise. Through constant hands-on, professional training, students will learn about the ingredients, artisan production methods and baking techniques required to produce a range of patisserie & viennoiserie products of exceptional quality.

CREATING AN ARTISAN BUSINESS

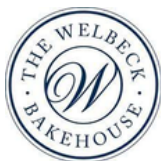
Interactive business classes give students a head-start in industry, equipping them with the employability and entrepreneurial skills needed to succeed in an artisan food career, or establish their own artisan bakery, micro-bakery, pop-up, cooperative or online artisan business.

Students will be assessed in a range of ways, from technical evaluations, written reports and presentations. By the end of the course, students will develop a business plan for an artisan food business that they can take forward in their professional career.

WORK PLACEMENTS

Our exceptional industry links give students access to high-quality work placements in some of the best artisan bakeries in the UK and overseas.

These placements give students valuable insight into what it is like to work in the artisan baking industry, as well as an unrivalled opportunity to learn from and forge long-lasting relationships with artisan bakers.



Higher Diploma Entry Guidelines

Selection for the Higher Diploma is based primarily on the application form and interview process.

Our standard entry requirements are as follows:

- Five GCSEs at Grade C/4 or above, including Math's and English.
- Learners must be 18 years old or over to take this qualification.

We welcome students from a range of backgrounds and experiences. Entry requirements are flexible, and we welcome applications from candidates who can demonstrate the drive and commitment to succeed and have relevant skills and experience.

Please talk to us if you don't meet our entry guidelines but would like to be considered for the course.





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Fees

The Higher Diploma in Artisan Baking course fee for 2026/2027 is £15,700, excluding accommodation & uniform.

STUDENT SUCCESS

Many of our Higher Diploma in Artisan Baking students have gone on to establish their own thriving artisan food businesses, while others have pursued successful careers in the hospitality industry, product development, teaching and more.

“On my first day, I felt like I was finally in a place where I felt comfortable. I was working alongside likeminded people who all loved good food. It felt like home. I already had a passion for baking, but the course gave me the knowledge, confidence and technical understanding I needed to open the bakehouse.”

Clare Barton, The Bakehouse at 124, Kent

“At the School you learn the science behind baking, the tutors taught us the correct way of doing things and to really understand the dough. This artisan element of the course, using traditional rather than industrial methods, is what really appealed to me. The School opens a lot of doors. So many bakeries across the UK are run by people connected to the School and this network means you have the support you need when you’re planning to start your own artisan baking business.”

Cedric Martens, Koek En Brood, Genk, Belgium

“Going to the school was pivotal for me. I was able to learn so much through being totally immersed; learning and thinking about artisan bread-making from experienced tutors with a background in the industry alongside other passionate bakers. I’m still in touch with everyone now and they’ve become a reliable network of people I can call on to troubleshoot problems and share experiences (and that’s not even counting all the other amazing bakers/bakeries that are connected to the School). The broad curriculum gave me the confidence to be creative and try my own experiments. Before School, starting a microbakery was a pipedream but the Diploma helped me achieve it.”

Hai Lin, Lucky Yu Bakery, London

OUR FACILITIES

The School's facilities are purpose-built, with four state-of-the-art training rooms for artisan food production supported by comfortable and well-equipped academic spaces.



Multipurpose Training Room

A centerpiece of the School, our multi-purpose, air-conditioned, training room features marble-topped workstations, state-of-the-art commercial and domestic ovens, and lots of light and space.



Barbara Curtis Training Suite

Renovated in 2020 in partnership with the Barbara Curtis Trust and other funders, this state-of-the-art artisan baking training room features a variety of professional baking equipment. It's spacious and light with glass doors leading onto our beautiful courtyard.

Demonstration Theatre

Our demo theatre includes a kitchen demonstration area with convection oven and hob, a large presentation screen, audio system, and camera for live streaming, plus a preparation kitchen at the back.



Student Library

Our library space provides a quiet place to study, and students can borrow from the generous collection of books, covering a variety of relevant topics from cookbooks to policy handbooks, food education to food science.



Common Room

Lunches are served daily in the Common Room, which also offers a place for students to meet, study and relax between sessions and on self-study days, should they wish.



WORLD CLASS TUITION

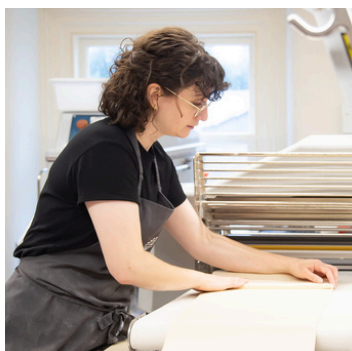
Our Higher Diploma programme is carefully shaped to provide the practical and theoretical experiences and learning opportunities that enable students to achieve maximum progress.

An essential part of this is our team of world-class tutors, who have real-world experience as successful artisan producers. Their teaching is complemented by a range of guest tutors and alumni, who each bring invaluable industry experience and skills to the course curriculum.



Kevan Roberts, Head of Baking

Yorkshire-born Kevan has been working in the bread industry for over thirty years, launching bakeries, working in product development, teaching at universities, appearing as a TV expert, and authoring a book. Kevan joined the school as Head of Baking in 2022.



Martha Brown

Martha completed the Higher Diploma at the School in 2011 before launching Forge Bakehouse, which she grew to a multi-service bakery and cafe with over 30 staff. Martha sold the business in 2022 and has now returned to the School as a tutor.



Mickael Jahan

French master baker Mickael Jahan, MBA has a baking career spanning decades, from heading up the Paul's Bakery factory to baking bread for Queen Elizabeth II and making desserts for the Oman's Sultan at his personal Palace.



Ian Waterland

After a career in health and social care, Ian retrained as a baker, completing the Higher Diploma in 2013. He went on to found Knead Good Bread Artisan Bakery and soon began teaching too. Ian has a special interest in all things microbakery, as well as the therapeutic aspects of baking.

ACCOMMODATION

For an additional fee, students can book shared, self-catered accommodation on the historic Welbeck Estate for the duration of the Higher Diploma course.

Our fully-furnished lodges sleep 2-3 people and offer private bedrooms alongside a shared bathroom, lounge area, and kitchen equipped with key amenities such as a hob, oven, dishwasher, washing machine, crockery and cutlery.

Bedrooms contain a bed, bedside table, wardrobe, desk, chair and desk lamp.

All lodges are equipped with WiFi and are within a short walking distance of the School of Artisan Food.

Accommodation spaces are limited and rooms are allocated on a first come, first served basis.

Further details are available upon request.



LIFE AT WELBECK



Nestled in Nottinghamshire's Sherwood Forest, the Welbeck estate boasts a historic park, ancient woodlands, walking trails, and a range of artisan producers, including:

- **Welbeck Abbey Brewery**, producers of award-winning hand-crafted ales using the estate's spring water.
- **DropWorks Rum Distillery**, the largest rum distillery in Europe producing award-winning modern British rum.
- **Welbeck Bakehouse**, a multi-award-winning artisan bakery, supplying bread and pastries to outlets across the East Midlands, and South Yorkshire.
- **Stichelton Dairy** – producers of award-winning Stichelton raw milk English blue cheese.
- **Welbeck Farm Shop** - purveyors of fresh, seasonal, quality food, including Welbeck Bakehouse products, and an award-winning butchery counter.
- **Harley Cafe** - another multi-award-winning gem, serving thoughtful dishes, cooked with ingredients fresh from the estate.



GET IN TOUCH

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