

The School of Artisan Food



THE SCHOOL OF
ARTISAN FOOD



Advanced Diploma in Artisan Baking

About the School of Artisan Food

"WHAT IS GOING ON AT THE SCHOOL IS OF ENORMOUS IMPORTANCE." HRH THE PRINCE OF WALES

The School of Artisan Food is a registered charity dedicated to teaching skills in all aspects of sustainable and artisan food production. The School, based on the beautiful Welbeck Estate, in Nottinghamshire, has specialist training facilities where students learn from a team of industry experts.

At 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.

WWW.SCHOOLOFARTISANFOOD.ORG/





The Advanced Diploma in Artisan Baking

A growing appetite for real bread has led to an increased demand for skilled artisan bakers. The School's Advanced Diploma in Artisan Baking is designed by expert bakers to inspire a new generation of food producers, each equipped with the essential baking skills and the business knowledge to launch a successful artisan bakery or work in the baking industry.

This six-month intensive, full-time course is an externally accredited Food and Drink Qualification (FDQ).

It combines a practical hands-on training in bread making, patisserie and viennoiserie with contextual study that focuses on the food landscape and on every aspect of how to establish a food business start-up.

Established in 2010, the Advanced Diploma in Artisan Baking is recognised and supported by the baking industry.

“

The list of Advanced Diploma graduates who have gone on to open their own fantastic baking businesses, or to slot right into the teams at others, speaks for itself. It really is one of the key crucibles for the rise of Real Bread, as well as cakes and patisserie.”

Chris Young – Real Bread Campaign coordinator and Fellow of the School of Artisan Food

Giving you the skills, knowledge and connections to succeed

Artisan baking is a hands-on discipline. The Advanced Diploma has been developed to offer an unrivalled opportunity to learn through practical training in our professional bakery facilities. 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.

Each student will produce more than 150 different types and styles of artisan bread, patisserie and viennoiserie during the course. Class sizes are purposely small to ensure that each student benefits from individual learning support.

The Advanced Diploma gives students knowledge and tools that enable them to establish or manage an artisan food business. Interactive business classes are designed to give our students a head-start in industry, equipping them with the employability and entrepreneurial skills needed to succeed in an artisan food career.





Work Placements

The School's 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, including:

- ◆ The Depot Bakery, Sheffield
- ◆ Carnegie Club, Highlands Scotland
- ◆ Haxby Bakehouse, York
- ◆ The Flour Pot Bakery, Brighton
- ◆ Forge Bakehouse, Sheffield
- ◆ Modern Baker, Oxford
- ◆ Welbeck Bakehouse, Welbeck Notts
- ◆ Thoughtful Bakery, Bath
- ◆ Small Food Bakery, Nottingham
- ◆ Hambleton Bakery, Rutland
- ◆ Companio, Manchester

Work Placements



Student Success

Many of our Advanced Diploma in Artisan Baking students have gone on to establish their own artisan food businesses, and all of these businesses are still thriving today. Some students go on to pursue other careers in food, such as:

- ♦ **Working at artisan bakeries and patisseries baking and patisserie in the hospitality industry**
- ♦ **product development**
- ♦ **teaching and further studies.**

ON MY FIRST DAY, I FELT 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.

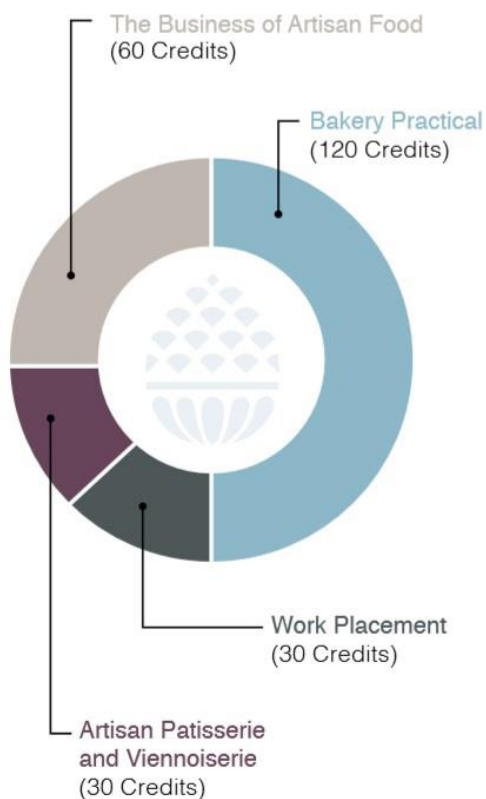
THE DIPLOMA GIVES YOU THE TIME, SPACE, EQUIPMENT AND INGREDIENTS TO LET YOUR CREATIVITY GO WILD. YOU GET SUCH PERSONALISED TEACHING AND THE USE OF THIS GREAT FACILITY. THE SCHOOL IS LIKE ANOTHER WORLD. SOPHIE WOOD – CREATOR OF BARMIES, NOTTINGHAM.

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





Course Structure



Students are assessed through practical exercises, observation, oral and written exams, presentation and development portfolios.

- ♦ A six-month course delivered over two semesters.
- ♦ Running from September/October to March/April.
- ♦ 25+ hours of taught classes per week.
- ♦ Small class sizes.



Entry Guidelines

Applications from people of all ages and backgrounds are encouraged.

Five GCSEs at Grade C or above, including maths and English, are preferred. We also ask for a reasonable standard of post-school education, for example, **A levels, NVQs (Level 3 +), GNVQs and BTEC qualifications**. Your education should be equivalent to **64 UCAS points**.

Entry requirements are flexible if candidates 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.

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

The School has welcomed students from all over the world. However, all classes and assessments are in English, so if English is not your first language you will require an **IELTS score of 6.0 or above**.



Course fees

The Advanced Diploma in Artisan
Baking course fee is
£14,700
(excluding accommodation &
uniform)

Apply for the Advanced Diploma

We run Open days throughout the year offering prospective students a tour of the School and an opportunity to meet tutors and students. Please visit our website for upcoming dates. For further information on how to apply please contact Director of Studies, Sheila Russell at sheila@schoolofartisanfood.org or call 01909 532171. Applications can be made online at www.schoolofartisanfood.org/advanced-diploma.

Self-catered accommodation is available in to book through the School.

Accommodation



Variety of fully furnished shared accommodation located within the local area, containing;

- Fully equipped kitchens
- Shared living and dining areas
- Shared bathrooms
- Private bedrooms
- Laundry facilities
- Wi-Fi
- Television aerial*
- Central heating

Each private bedroom room has;

- Single bed**
- Bedside table
- Wardrobe
- Desk
- Chair
- Desk lamp

*Tenants are responsible for obtaining a TV licence if required.

**Some students prefer to bring their own double bed, please advise if you may want to take up this option. Please be aware that some rooms are not large enough to accommodate a double bed comfortably and rooms are allocated on a first-come, first-served basis.



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