

A professional baker, wearing a white chef's coat and a black baker's cap, is shown in profile, looking towards a metal rack. The rack is filled with several trays, each containing rows of round, pale dough balls. The setting is a clean, industrial bakery environment with stainless steel surfaces and equipment visible in the background.

Prospectus 2026  
The Bread Ahead Academy

**BREAD<sup>®</sup>**  
**AHEAD**

## What you will learn

Students will be learning how to work with different grains in bread making as well as honing in on their sourdough maintenance skills, with a strong focus on where flour comes from and sourcing ingredients. We will repeat bread shaping techniques to allow for practice and improvement.

The class will be paced through the key elements of lamination in viennoiserie and puff pastry, ensuring the students are well equipped for production level baking. We will aim for a hands-on approach with shaping lots of croissants, pain au chocolats, Danishes, pies, sausage rolls and even perfecting mille feuille - to name just a few.

Students will finesse sweet and savoury pastry-based tarts, using core Bread Ahead recipes and focusing on mastering fillings on a larger scale.

There will be an equal mix of producing big and small-scale batches to help the students understand control and consistency in a wholesale bakery setting.

And of course, it wouldn't be complete without doughnuts, students will be learning how to make our world famous doughnuts in class, before working with thousands a day at the Borough site.

## What is the Bread Ahead Academy?

The Bread Ahead Academy is an artisanal baking course, designed to combine classroom theory and practical bakery experience.

The Academy will instil confidence in students to take their baking career to the next level.

The six month apprenticeship style course will feature essential knowledge of artisan goods as well as hands-on production time working alongside advanced bakers.



# Programme Content

**week  
1-2**

Fundamentals of baking

**week  
3-5**

Bread

**week  
6-8**

Viennoiserie

**week  
9-11**

Pastry

**week  
12**

Final exams

## Course Outline - Classroom

CATEGORY	WEEK	MAIN TOPICS / LEARNING AIMS
<b>CLASSROOM BASED</b>		
FUNDAMENTALS	WEEK 1	Production bakery tours, nutrition & allergens, health & safety
	WEEK 2	Grains, mixing, gluten development, fermentation
BREAD	WEEK 3	Low hydration breads (+ Flour Mill Tour)
	WEEK 4	High hydration breads
	WEEK 5	Sourdough
VIENNOISERIE	WEEK 6	Hand lamination & bakery essentials
	WEEK 7	Sheeter lamination, bakery essentials & fillings
	WEEK 8	Sheeter lamination & fruit danish
PASTRY	WEEK 9	Sweet & savoury pastry, rough puff (+ Coffee Roastery Tour)
	WEEK 10	Puff Pastry masterclass
	WEEK 11	Puff Pastry (technical shaping)
EXAMS	WEEK 12	Theory and practical assessments

### Classroom Time

Location: Bread Ahead Bakery, Borough  
Monday - Friday schedule  
9am - 5pm

Students will be based at the Borough Market Academy classroom

Classroom content will consist of both theory and practical.

# Programme Content

**week  
13-15**

Basic Duties

**week  
16-18**

Intermediate tasks

**week  
18-22**

Executing the role

## Course Outline - Bakery

CATEGORY	MAIN TOPICS / LEARNING AIMS
<b>BAKERY BASED</b>	
<b>BOROUGH PRODUCTION BAKERY</b>	Work Experience Commis baker - Both sites
<b>WEMBLEY PRODUCTION BAKERY</b>	Work Experience Commis baker - Both sites

### Work Experience

Location: Bread Ahead Bakery, Borough  
and Wembley  
4 days per week (9 hour shifts)

Students will be based at both the Wembley and Borough bakeries respectively, spending approx. 5 weeks per production site (swapping sites halfway through the 'work experience' block).

## Who would this course appeal to?

Aimed at anyone with a keen interest in baking who wants to make a career out of it - Someone looking for a career change within the hospitality industry itself - Highschool graduates that want to get into baking without extensive study time and who need work experience



## Why choose us?

Bread Ahead has successfully delivered 10+ years of bakery school workshops. Through consultations with the baking industry and through our own experience we've been able to identify what's missing from college graduates coming through the system.

The missing link is full multisensory learning, in simple terms they lack the skills of "bakers' hands". The Bread Ahead Academy offers a unique training program that builds the baker's confidence and gets them ready for all aspects of the baking industry, especially in artisan baking.



### Important Dates

- Applications open April 2026
- Applications close May 2026
- First day of term 25th June 2026

## Open Enrollment

For students of all backgrounds and abilities. Contact us to learn more!