Prospectus 2027

The Bread Ahead Academy

BREAD AHEAD

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.

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\ Learning Process

What will you 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.

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\ Programme Content

week 1-2 Fundamentals of baking

week 3-5 Bread

week 6-8 Viennoiserie

week 9-11 Pastry

week 12 Final exams



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Course Outline - Classroom

Fundamentals of baking

Week 1

Production bakery tours, nutrition & allergens, health & safety

Week 2

Grains, mixing, gluten development, fermentation

Breads

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)

Week 12

Theory and practical assessments

Exam!

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.

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\ Programme Content

week 13-15 Basic Duties

week 16-18 Intermediate tasks

week 18-22 Executing the role



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Course Outline - Bakery

Borough production bakery

Work Experience
Commis baker - Both sites

Wembley production bakery

Work Experience
Commis baker - Both sites

Work experince

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 approximately 5 weeks per production site (swapping sites halfway through the ‘work experience’ block).

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\ Audience

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

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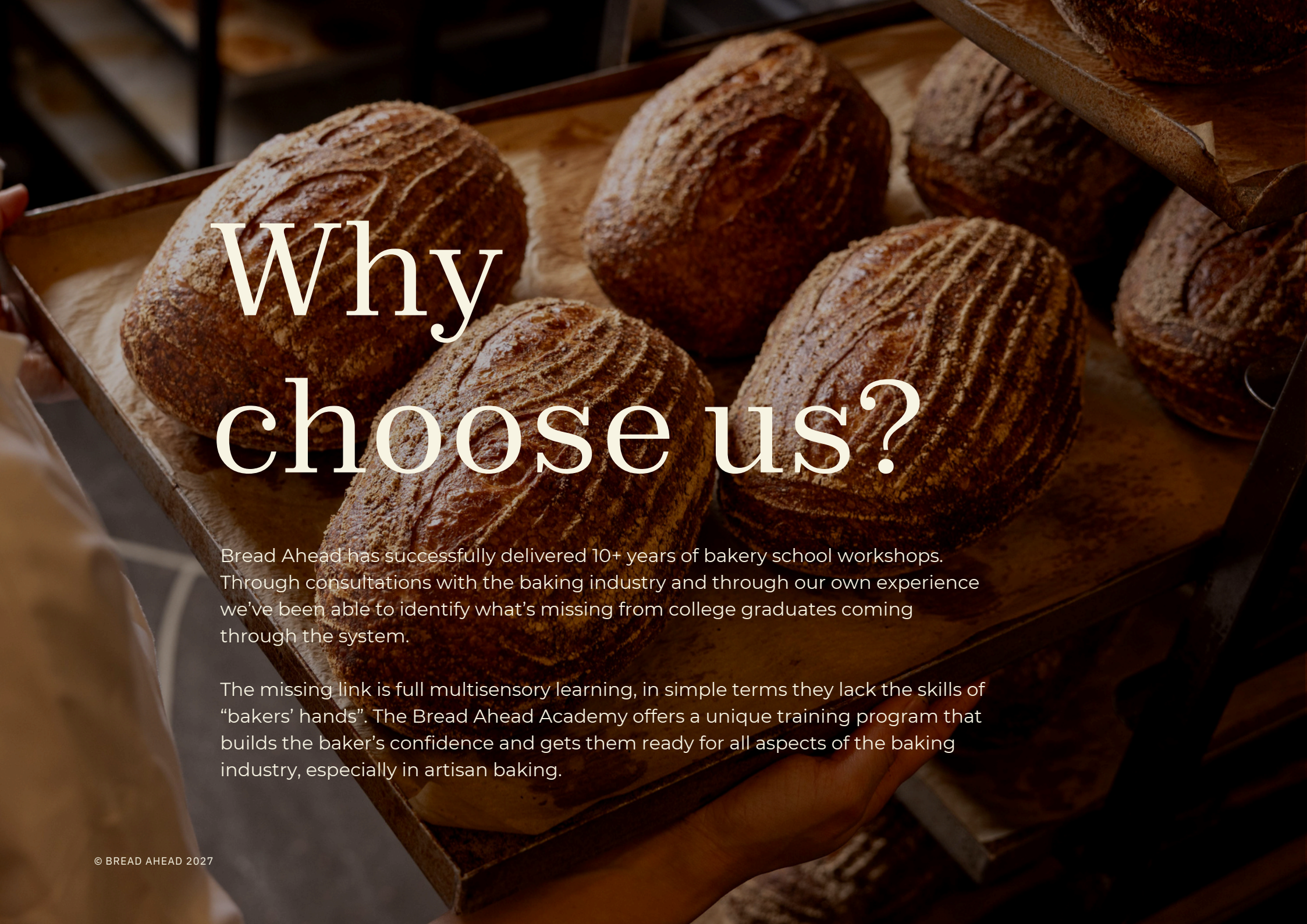

Why choose us?

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.

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\ Key Dates

Important dates

- Applications open now
- Applications close 15th December 2026
- Term starts 28th January 2027

Open enrollment

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

email: admin@breadahead.com

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\ **Testimonials**

What our students have to say

Riley, Academy Member 2025

“Bread Ahead really stuck out to me, this is the one that really shouted my name...I really enjoyed that you get to work within the bakeries. I think the hands on learning is really great, and I think it’s a really tight-knit classroom so you get more one on one...with the work experience, I don’t think you can top that personally.”



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\ **Testimonials**

What our students have to say

Jung, Academy Member 2024

“I’m now a full-time baker after the Academy at Bread Ahead in Borough Market...Advice for somebody who wants to apply, I would say definitely just take the step...It’s a great opportunity, and you learn so much, you work with such great people. You learn so much about yourself as well, and how a bakery is run.”



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