

BREAD AHEAD

SCHOOL

GROUP BAKING



OUR COURSES

Hosted in our London bakery schools

We offer a range of baking classes across three London locations, we have courses to suit all levels and interests.

Our workshops are designed for bakers of all skill level and interest. If you'd like more information on which courses might suit your party our team are more than happy to advise.

You can choose from any of our baking courses for your group. Below are some of our popular classes.

[VIEW OUR COURSES HERE](#)



ITALIAN BAKING

Learn to bake ciabatta and focaccia with the Bread Ahead Master Bakers. This is proving to be somewhat of a classic and is definitely one of our more popular courses.



FRENCH BAKING

Transport yourself to the cafés of Paris and boulangeries of Provence with this essential workshop. Along with the classic baguette, you'll also be creating a rustic pain de campagne and a traditional fougasse.



PIZZA WORKSHOP

This workshop will see you making your very own thin crust pizza the traditional way. You can also opt for our Pizza and Tiramisu workshop if you're looking for something truly special.



DOUGHNUTS

Bread Ahead's Master Bakers will be guide you through the process of making doughnuts from start to finish and will leave with 'custard grenades' you've produced yourself!



GROUPS FROM 12 - 26

*BOROUGH MARKET
& WEMBLEY*

**JOIN US ONLINE
AND EXPERIENCE
BAKING THE
BREAD AHEAD
WAY WHEREVER
YOU ARE.**

VIRTUAL WORKSHOPS

Baking together

Bring your party together no matter where you're based - our online baking community has transformed the way we teach.

We are now hosting live workshops via ZOOM to guests across the globe.

We'll send your guests the recording of their workshop so they can continue to practice their newly learned skills.

We can offer our classic workshops as seen above, or you can select from our exclusive one hour online courses; Amaretti, Brownies or Cookies.



RECIPE BOOKS

Getting Prepared

We will email your guests a recipe booklet with the complete recipes they'll be making on the day of their virtual workshop.

We can include a personalised message for your group. If you're celebrating a special occasion or want to include a message to your team we'd be happy to include it.

Did you know we can arrange participation packs for our exclusive one hour online workshops?

Your group can purchase the pre-weighed ingredients for amaretti, brownies or cookies to be delivered nationwide.



BROWNIES

INGREDIENTS

150g unsalted butter

EQUIPMENT

☐ 38CM X 25CM X 2CM
BAKING TRAY

**"If I could rate 100 I would!
It has been one of the best
training experiences I've
had in my life across all
subjects.
Loved everything about it"**

We've been teaching the public to bake since 2014, our aim is to create a fun and informative learning environment.

We want you to get the most out of your experience with Bread Ahead. If you've got a special occasion to celebrate, a staff party or a team building exercise we have workshops to suit your needs.



PRICING

HALF DAY WORKSHOPS
at one of our London
locations; £110 per person

HALF DAY WORKSHOPS
hosted virtually; £500 + VAT

Looking for a bespoke
experience? We can cater
for groups of all sizes and
interest, please contact us
for further details.



CONTACT US

- bakingtogether@breadahead.com
- 020 7403 5444
- complete a booking request below

BOOKING REQUEST