

The Bread Ahead Academy



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?

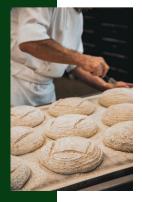
The Bread Ahead Academy is an artisanal baking course, designed to combine classroom theory and practical bakery experience.

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 6-9

Pastry

week 12

Final exams

Course Outline - Classroom

CATEGORY	WEEK	MAIN TOPICS / LEARNING AIMS	
CLASSROOM BASED			
FUNDAMENTALS	WEEK1	Bread Ahead bakery tours, nutrition, allergens, health & safety	
	WEEK 2	Milling, grains, mixing, gluten development, fermentation	
BREAD	WEEK 3	Classic breads (+ farm visit)	
	WEEK 4	High hydration breads	
	WEEK 5	Technical breads (sourdough)	
VIENNOISERIE	WEEK 6	Lamination, making croissants	
	WEEK 7	Lamination, making bakery essentials and fillings	
	WEEK 8	Lamination, scaling up, using a sheeter, recipe development	
PASTRY	WEEK 9	Sweet and savoury pastry	
	WEEK 10	Puff pastry, rough puff, shaping galette de rois	
	WEEK 11	Advanced pastry shaping (mille feuille)	
EXAMS	WEEK 12	Final exams (theory and practical)	

Classroom Time

Location: Bread Ahead Bakery, Borough Monday - Friday schedule 9am - 5pm Students will be based at the Borough Market Academy classroom, Monday - Friday 9am -5pm

Classroom content will consist of both theory and practical.

Programme Content

week 13

Operations

week 14-16

Basic Duties

week 17-20

Executing the role -Baker

week 21-24

Executing the role -Baker

Course Outline - Bakery

CATEGORY	WEEK	MAIN TOPICS / LEARNING AIMS	
BAKERY BASED			
OPERATIONS	WEEK 13	Kitchen porter, packing, retail operations - Both sites	
BASIC DUTIES	WEEK 14	Commis baker - Both sites	
	WEEK 15		
	WEEK 16		
EXECUTING THE ROLE: BAKER	WEEK 17	WEMBLEY BAKERY: Bread *Group 1 BOROUGH BAKERY: Pastry *Group 2	
	WEEK 18		
	WEEK 19		
	WEEK 20		
EXECUTING THE ROLE: BAKER	WEEK 21	BOROUGH BAKERY: Pastry *Group 1 WEMBLEY BAKERY: Bread *Group 2	
	WEEK 22		
	WEEK 23		
	WEEK 24		

Work Experience

Location: Bread Ahead Bakery, Borough and Wembley 7 day operation 4-5 days per week (10 hour shifts) Students will be based at both the Wembley and Borough bakeries respectively.

Bakery Operations run Monday - Sunday and shifts are typically 10 hours.

Students will be scheduled to complete a full 40 hour week within the bakery.

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". We feel 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 13th May
- Applications close 26th May
- First day of term 4th September

Open Enrollment

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