

Prospectus 2024



**The Bread Ahead
Academy**

**BREAD
AHEAD**
BAKERY

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	WEEK 1	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

- 
Operations
- 
Basic Duties
- 
Executing the role - Baker
- 
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!