

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 boulangèries 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.





ENGLISH BAKING

This workshop will see you produce some of our favourite English bakes including a traditional overnight white loaf, Devonshire splits and Bath buns.

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

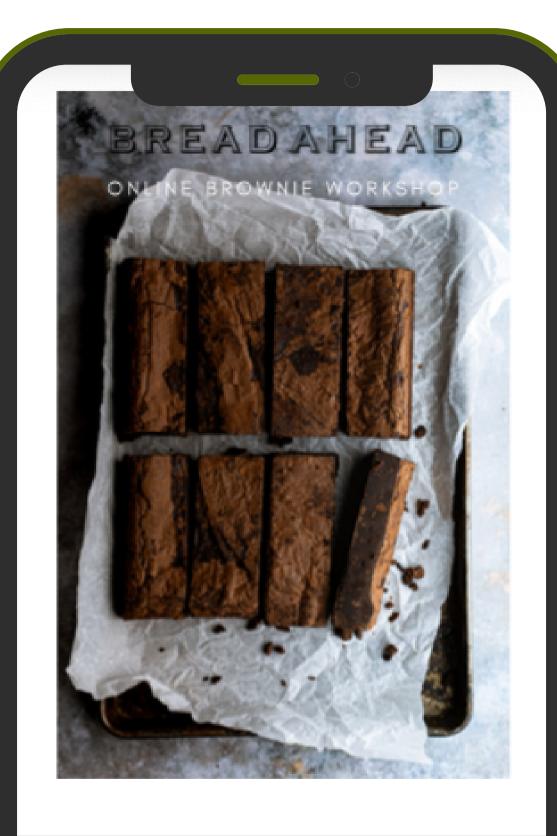
Bring your party together no matter where you're based - our online baking community has transformed the way we teach.

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**.





BROWNIES

INGREDIENTS

EO U I PM EN 1

150g unsalted butter

38CM X 25CM X 2C BAKING TRAY

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.

"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; £95 per person HALF DAY WORKSHOPS hosted virtually; £500

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