




THE SCHOOL OF  
ARTISAN FOOD



# Advanced Diploma in Artisan Baking

accredited by 

# Why the School of Artisan Food?

The School of Artisan Food is a registered charity dedicated to teaching skills in all aspects of sustainable artisan food production. The School has state-of-the-art specialist training facilities, where students learn from a team of industry experts.

As the home of artisan food production, we believe that food created using traditional, heritage methods not only tastes better, but it also has an important positive impact on our wellbeing and on the environment.

By sharing knowledge, teaching skills and connecting like-minded people, the School inspires students to become part of a thriving artisan food community.

*"What is going on at the School is of enormous importance."*

*His Majesty King Charles III*





## Why our Advanced Diploma in Artisan Baking?

Established in 2010, The School of Artisan Food's Advanced Diploma in Artisan Baking is designed and delivered by expert bakers to inspire a new generation of food producers.

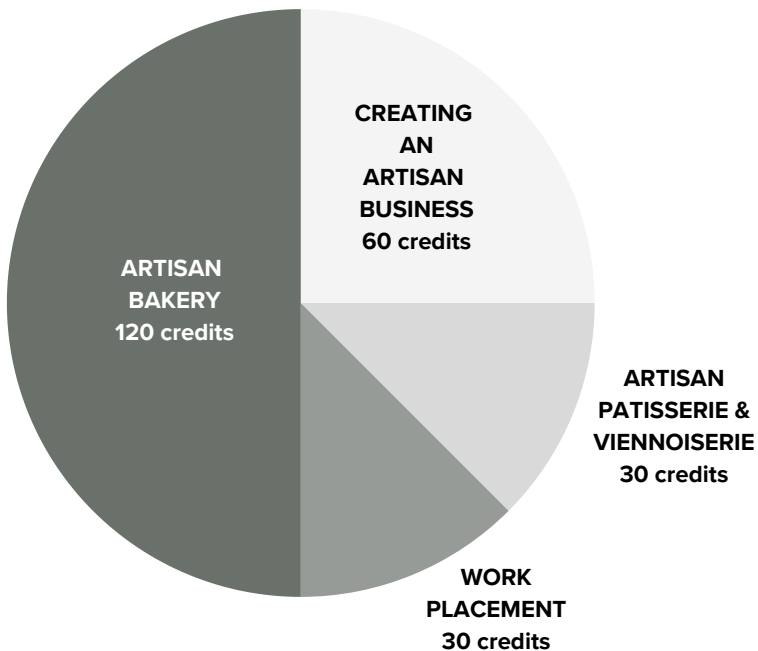
This six-month, intensive, full-time course offers an unrivalled opportunity to learn through practical training in our professional bakery facilities, and equips students with the essential baking skills and business knowledge required to thrive in the baking industry.

Class sizes are kept small to ensure that each student benefits from individual learning support, and students benefit from both hands-on training in bread making, patisserie and viennoiserie, and contextual study that focuses on the food landscape and addresses every aspect of how to establish a successful artisan food business start-up.

Widely recognised and highly regarded in the baking industry, our Advanced Diploma is also an externally accredited Food and Drink Qualification (FDQ).

# COURSE STRUCTURE

The 6-month, intensive course schedule is delivered over two semesters from September to March/April each year. Students train full time (typically 9am-5pm), with a minimum of 25 hours of taught classes per week.



The syllabus is designed and tested to ensure students leave fully equipped with the skills, knowledge and connections needed to succeed.

Students are assessed through practical exercises, observation, written assignments, presentations and development portfolios.

# COURSE CONTENT

Each student will produce more than 150 different types and styles of artisan bread, patisserie and viennoiserie during the course.

## ARTISAN BAKERY

Our expert tutors work closely with students to teach every aspect of the baking process, from the importance of raw ingredients to production methods; they also learn the traditional and contemporary techniques that are essential to artisan baking. Students will develop an understanding of the science underpinning the baking process and learn how to create and bake international classics and traditional heirloom recipes, as well as how to develop new flavours and products.

## ARTISAN PATISSERIE & VIENNOISERIE

As a result of heightened awareness of fine locally produced foods, the demand for skilled artisan Pâtissiers and Pastry Chefs is on the rise. Through constant hands-on, professional training, students will learn about the ingredients, artisan production methods and baking techniques required to produce a range of patisserie & viennoiserie products of exceptional quality.

## CREATING AN ARTISAN BUSINESS

Interactive business classes give students a head-start in industry, equipping them with the employability and entrepreneurial skills needed to succeed in an artisan food career, or establish their own artisan bakery, micro-bakery, pop-up, cooperative or online artisan business.



# Advanced Diploma Entry Guidelines

Selection for the Advanced Diploma programme is based primarily on the application form and interview process.

Our standard education requirements are as follows:

- Five GCSEs at Grade C/4 or above, including Maths and English.
- A reasonable standard of post-school education, for example, A levels, NVQs (Level 3 +), GNVQs or BTEC qualifications.
- Your education should be equivalent to 64 UCAS points.

The School has welcomed students from all over the world.

All classes and assessments are in English, so if English is not your first language you will require an IELTS score of 6.0 or above.





Applications from people of all ages and backgrounds are encouraged.

Entry requirements are flexible, and we welcome applications from candidates who can demonstrate the drive and commitment to succeed and have relevant skills and experience.

Please talk to us if you don't meet our entry guidelines but would like to be considered for the course.

## Fees

The Advanced Diploma in Artisan Baking course fee for 2025/2026 is £14,700, excluding accommodation & uniform.

# WORK PLACEMENTS

Our exceptional industry links give students access to high-quality work placements in some of the best artisan bakeries in the UK and overseas.

These placements give students valuable insight into what it is like to work in the artisan baking industry, as well as an unrivalled opportunity to learn from and forge long-lasting relationships with artisan bakers.





# STUDENT SUCCESS

Many of our Advanced Diploma in Artisan Baking students have gone on to establish their own thriving artisan food businesses, while others have pursued successful careers in the hospitality industry, product development, teaching and more.

“On my first day, I felt like I was finally in a place where I felt comfortable. I was working alongside likeminded people who all loved good food. It felt like home. I already had a passion for baking, but the course gave me the knowledge, confidence and technical understanding I needed to open the bakehouse.”

**Clare Barton, The Bakehouse at 124, Kent**

“At the School you learn the science behind baking, the tutors taught us the correct way of doing things and to really understand the dough. This artisan element of the course, using traditional rather than industrial methods, is what really appealed to me. The School opens a lot of doors. So many bakeries across the UK are run by people connected to the School and this network means you have the support you need when you’re planning to start your own artisan baking business.”

**Cedric Martens, Koek En Brood, Genk, Belgium**

# OUR FACILITIES

The School's facilities are purpose-built, with four state-of-the-art training rooms for artisan food production supported by comfortable and well-equipped academic spaces.



## **Multipurpose Training Suite**

A centerpiece of the School, our multi-purpose, air-conditioned, training room features marble-topped workstations, state-of-the-art commercial and domestic ovens, and lots of light and space.



## **Barbara Curtis Training Room**

Renovated in 2020 in partnership with the Barbara Curtis Trust and other funders, this state-of-the-art artisan baking training room features a variety of professional baking equipment. It's spacious and light with glass doors leading onto our beautiful courtyard.

## Demonstration Theatre

Our demo theatre includes a kitchen demonstration area with convection oven and hob, a large presentation screen, audio system, and camera for live streaming, plus a preparation kitchen at the back.



## Student Library

Our library space provides a quiet place to study, and students can borrow from the generous collection of books, covering a variety of relevant topics from cookbooks to policy handbooks, food education to food science.



## Common Room

Lunches are served daily in the Common Room, which also offers a place for students to meet, study and relax between sessions and on self-study days, should they wish.



# WORLD CLASS TUITION

Our Advanced Diploma programme is carefully shaped to provide the practical and theoretical experiences and learning opportunities that enable students to achieve maximum progress.

An essential part of this is our team of world class tutors, who have real world experience as successful artisan producers. Their teaching is complemented by a range of guest tutors and alumni, who each bring invaluable industry experience and skills to the course curriculum.



**Kevan Roberts, Head of Baking**

Yorkshire-born Kevan has been working in the bread industry for over thirty years, launching bakeries, working in product development, teaching at universities, appearing as a TV expert, and authoring a book. Kevan joined the school as Head of Baking in 2022.



### **Martha Brown**

Martha completed an Advanced Diploma at the School in 2011 before launching Forge Bakehouse, which she grew to a multi-service bakery and cafe with over 30 staff. Martha sold the business in 2022 and has now returned to the School as a tutor.



### **Mickael Jahan**

French master baker Mickael Jahan, MBA has a baking career spanning decades, from heading up the Paul's Bakery factory to baking bread for Queen Elizabeth II and making desserts for the Oman's Sultan at his personal Palace.



### **Ian Waterland**

After a career in health and social care, Ian retrained as a baker, completing the Advanced Diploma in 2013. He went on to found Knead Good Bread Artisan Bakery and soon began teaching too. Ian has a special interest in all things microbakery, as well as the therapeutic aspects of baking.



# ACCOMMODATION

For an additional fee, students can book shared, self-catered accommodation on the historic Welbeck Estate for the duration of the Advanced Diploma course.

Our fully-furnished lodges sleep 2-3 people and offer private bedrooms alongside a shared lounge area and kitchen equipped with key amenities such as a hob, oven, dishwasher, washing machine, crockery and cutlery.

Bedrooms contain a bed, bedside table, wardrobe, desk, chair and desk lamp.

All lodges are equipped with WiFi and are within a short walking distance of the School of Artisan Food.

Accommodation spaces are limited and rooms are allocated on a first come, first served basis.

Further details are available upon request.



# LIFE AT WELBECK



Nestled in Nottinghamshire's Sherwood Forest, the Welbeck estate boasts a historic park, ancient woodlands, forestry, farmland, walking trails, and an artisan community, which includes:

- **Welbeck Abbey Brewery** – producers of hand-crafted ales using the estate's spring water.
- **DropWorks Rum Distillery** – the largest Rum Distillery in Europe producing modern British Rum.
- **Welbeck Bakehouse** – an award-winning artisan bakery.
- **Stichelton Dairy** – producers of raw milk English blue cheese.
- **Harley Gallery** - a contemporary art gallery.
- **The Portland Collection Museum** - fine and decorative arts.
- **Welbeck Farm Shop** - fresh, seasonal, quality food including the Made at Welbeck range.
- **Harley Cafe** - thoughtful dishes, cooked with ingredients fresh from the estate.
- **Harley Pottery Studios and Artists' Studios** - home to artists and makers, with workshops held regularly for all ages and abilities.



## GET IN TOUCH

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