



iba International Baking Academy



Weinheim / Germany



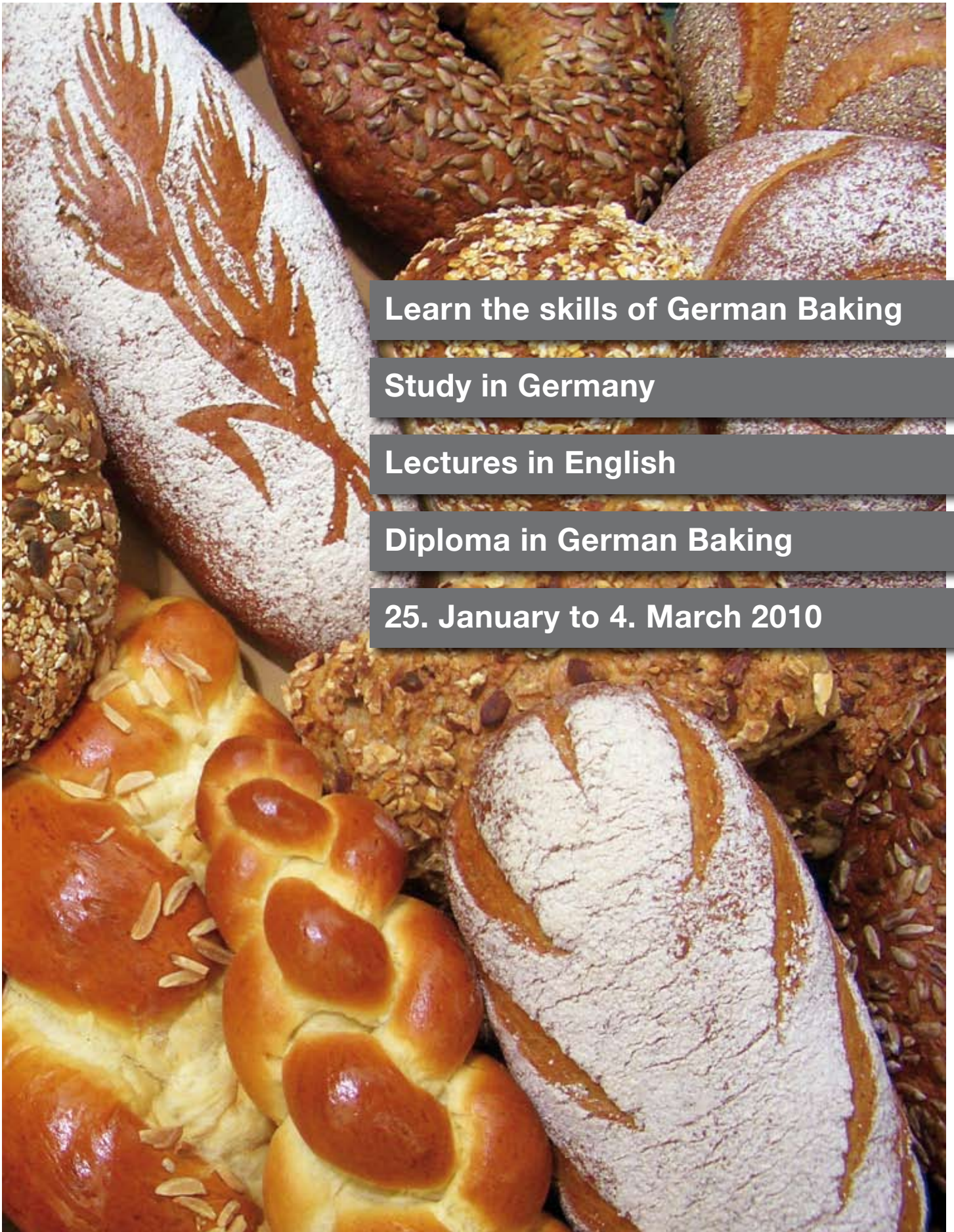
Learn the skills of German Baking

Study in Germany

Lectures in English

Diploma in German Baking

25. January to 4. March 2010





1. Week

- a) Introduction, students tour of facility, emergency and safety procedures, product and personal hygiene, rules of the academy and our guesthouse, students issued with clothes, items of equipment, writing materials etc.
- b) Module 1: Germany, economics, baking business, craft bakers organisation
- c) Module 2: Introduction to Bread Rolls and Lye products
- d) Module 3: Practical training in Bread Rolls variety
- e) Module 4: Practical training in German Lye products
- f) Visit to the two castles of Weinheim and a traditional German Brewery (evening programme)

2. Week

- a) Module 5: Introduction to Cakes and Torten
- b) Module 6: Practical training in classic and trendy Cakes
- c) Module 7: Practical training in Torten
- d) Visit a small German bakery and a Chocolatier

3. Week

- a) Module 8: Introduction to Sourdough and German Breads
- b) Module 9: Practical training in Sourdough and Bread variety
- c) Module 10: Practical training in health and organic Bread
- d) Visit to Heidelberg (evening programme)

4. Week

- a) Module 11: Introduction to gluten free, wheat free and yeast free bread, rolls, cakes
- b) Module 12: Practical training in gluten free, wheat free and yeast free bread, rolls, cakes
- c) Module 13: Theoretical basics of Sweet Dough
- d) Module 14: Practical training in Sweet Dough
- e) Module 15: Practical training in Decorative Breads
- f) Visit a large German bakery

5. Week

- a) Module 16: Introduction to Pastries, Doughnuts and Berliner
- b) Module 17: Practical training in Short Pastry, Puff Pastry, Danish Pastry
- c) Module 18: Practical training in Doughnuts and Berliner

6. Week

- a) Module 19: Practical training in Savoury Snacks
- b) Module 20: Bread Culture. Visit to Ulm and to the Museum of Bread Culture
- c) Summary of professional baking programme
- d) Student graduation and presentation of certificates

Lessons begin on Monday 8.30 am and end on Friday 1.00 pm, so that students are able to travel home or to visit German sights on weekends.

Costs: Programme Fee: € 3.750 including all programme elements and the cost of cultural and industrial visits.

Accommodation: € 1.920 (single room full board. Mon – Fri)

Weekend accommodation: € 70 (single room Bed&Breakfast Saturday & Sunday).

Note: Weekend accommodation is optional and may be booked as required.

Date
Monday 25. January 2010 to 4. March

Please complete the BOOKING FORM in CAPITAL LETTERS.
Please sign and return to the International Baking Academy as follows:

Post:
Akademie Deutsches Bäckerhandwerk Weinheim e.V.
Gorxheimer Talstr. 23
D-69469 Weinheim
Germany

Fax:
0049-6201-182579

Office use only

Booking Form Received :

Invoice Sent:

Deposit Received:

Title: _____ Country: _____

Surname: _____ Nationality: _____

First Name: _____ Place of Birth: _____

Adress: _____ Passport Number: _____

_____ Date of Birth: _____

_____ Occupation: _____

_____ Private Telephone: _____

_____ Mobile Telephone: _____

E-Mail: _____ **(CAPITAL LETTERS)**

Please give details of other baking / food programmes attended, please state year, institution and programme title:

Do you have a disability: YES NO

If YES – please give medical details: _____

I wish to book a place on the above programme:

Applicants Signature: _____ Date: _____





International Baking Academy

The International Baking Academy was established by the Akademie Deutsches Bäckerhandwerk in response to requests by people from outside Germany wishing to attain a qualification based on the German Bäckermeister (Master Baker) - but through the medium of the English language.

English Language

The Academy has developed the Diploma in Professional German Baking specifically for English speaking students who wish to learn and master the craft and technology of German baking. The programme will be delivered entirely in the English language by both German and European expert instructors who are passionate about baking and who share your commitment to professional development.

Hands-on Practical – Modern Facilities

The Diploma is an intensive hands-on programme and is designed in modular format to give the student an in-depth knowledge of the craft and technology of German baking. Practical classes and lectures are delivered in state of the art and spacious bakeries and lecture facilities of the Akademie Deutsches Bäckerhandwerk.

Certification

The International Baking Academy is the first of its kind in the world and is accredited by both the Akademie Deutsches Bäckerhandwerk (German Baking Academy) and the Zentralverband des Deutschen Bäckerhandwerks (Confederation of German Craft Bakers Associations).

Want to be recognized as a Master Craftsperson? Yes – then this is the programme for you

The programme has been specifically designed for bakery owners, professional bakers, baking instructors and aspiring bakers seeking to master the craft of high quality artisan baking.

Accommodation

The International Baking Academy is located in the picturesque town of Weinheim, near Heidleberg. Students are accommodated in the school's own guesthouse located in the Academy.

Programme Schedule

Participants will arrive on Sunday, 24th January and depart on Friday 5th March 2010. The programme will commence each day at 8.30 am and finish on Fridays at 1.00 pm. This will allow participants the opportunity to use the weekends to visit German cities and places of interest or in the case of European participants to visit their home. The programme will end on the evening of the 4th March with the official graduation ceremony and presentation of diplomas.

Students

Applications are being accepted now. If you are interested in applying for a place on this programme or if you require any further information, please contact:

Herr Bernd Kütscher, Director of the International Baking Academy, Germany.
E-mail: kuetscher@akademie-weinheim.de

or

Mr. Derek O'Brien, Head of Programme, International Baking Academy, Germany.
E-mail: obrien@akademie-weinheim.de

