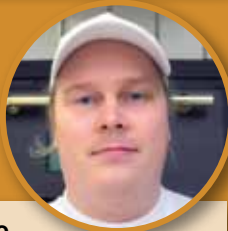




Pat Hains
from Olympia, USA
The only place I know where Americans can learn to bake wonderful breads, pastries and rolls. Far exceeding my expectations! Wonderful!!!



Bruno Herrmann
from Rustenburg/Kroondal, South Africa
It is a very interesting course. Definitely worth every cent. It's a course suited for any age group which is being presented by very friendly master bakers.



Jussi Rautio
from Mikkeli, Finland
Excellent course to learn German baking.

Learn the skills of European Baking

Study in Germany

Lectures in English

17. January to 29. February 2012

Diploma in German Baking

This unique and innovative course covers the entire area of history, craft, technology and science of German baking. The diploma is an intensive hands-on six week programme to give the student an in-depth knowledge of the craft and technology of baking. It 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.

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) Welcome evening in the castle of Weinheim

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 in a small German bakery and a Chocolatier

3. Week

- a) Module 8: Introduction to Sourdough and German Breads
- b) Module 9: Practical training in Sourdoughs 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 doughs
- d) Module 14: Practical training in Sweet doughs
- e) Module 15: Practical training in Decorative Breads
- f) Visit in a large German bakery production

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

Subject to alteration

Date: Tuesday 17. January 2012 to Wednesday 29. February 2012

Schedule: Students will arrive on Monday 16th January and depart on Thursday 1st March. 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 29th February with the official graduation ceremony and presentation of diplomas.

Costs: Programme Fee: € 3.920 including all programme elements and the cost of cultural and industrial visits. Deposit of € 200 after booking, rest in January 2012.

Accommodation: € 1.920 for single room full board 6 weeks Monday to Friday. Weekend accommodation: € 72 for Bed & Breakfast for Saturday & Sunday (€ 36 each night). Note: Weekend accommodation is optional and may be booked as required.



Nabeela Dhiban
from Abu Dhabi, United Arab Emirates

This course gave me wonderful experience and I learnt different techniques to bake different types of bread and gain excellent knowledge making bread.



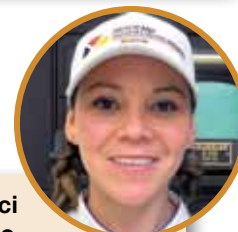
Geneve Polyte
from Chaguaramas, Trinidad

Very good. And the food here is good for my diet, healthy. Teachers are cool.



Gilad Avital
from Tel Aviv, Israel

The programme was well organised, highly professional teaching staff. Learning more than I expected. Great food and accommodation.



Liliana Orrici
from Mexico

It is an amazing experience. Everybody is so friendly.



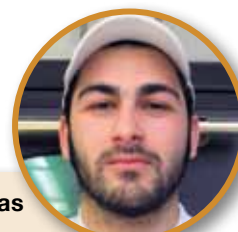
Michael McCarthy
from Boston, USA

The Akademie is the gold standard in teaching the art and science of professional baking. A must for serious bakers.



Luisa Maciel Bordini
from Sao Paulo, Brazil

The course is perfectly organised and I could learn a lot about the German bread culture.



Irineos Kaloposas
from Cyprus

I really liked the course. I wasn't expecting that the course would meet all my expectations and more.

Diploma in German Baking – Booking Form

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
69469 Weinheim
Germany

Fax:

+49-6201-182579

Office use only

Booking Form Received :

Invoice Sent:

Deposit Received:

Title:	Country:
Surname:	Nationality:
First Name:	Place of Birth:
Adress:	Date of Birth:
	Passport Number:
	Occupation:
	Private Phone:
	Mobile Phone:

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

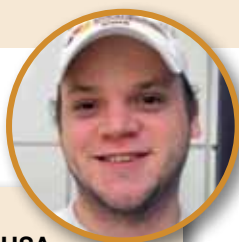
Please give details of other baking / food programmes attended, please state year, institution and programme title:

Do you have a disability: NO YES Details:

I wish to book a place on the above programme:

Applicants Signature:

Date:



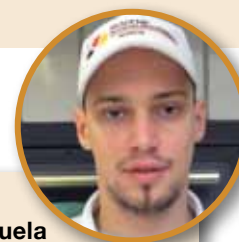
**Guy Downer
from Chicago, USA**

*Great school, great instructors
and staff, could not have asked
for more.*



**Min Young
from South Korea**

I really enjoy exercise time!



**Roberto Martinelli
from Caracas, Venezuela**

*The course exceeded my expectations,
and I am confident that my education
at the Akademie will promote my
professional career.*



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.

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:

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

