



Diploma in German bread baking

2-week-programme: 2nd – 13th December 2019



**for professional bakers, baking school teachers,
technical consultants and bakery owners**

This unique and innovative course covers the entire area of craft, technology and science of German bread baking.

- Learn the skills – in Germany
- Lectures in the English language
- Passionate expert instructors
- In-depth knowledge of the technology
- Learn how to bake typical German breads, rolls, pretzels and more

German National Bakers Academy in Weinheim

The Academy

The German National Bakers Academy in Weinheim is the central technical school of all the German Baker Associations. The Academy has its own restaurant, modern, spacious rooms, in which all aspects of the bakery can be trained comprehensively. Students are accommodated in the school's own guesthouse located in Weinheim's Waldschloss (Forest Castle). Each room has hotel standard.

The Academy is located in the picturesque city of Weinheim, near Heidelberg. Weinheim is only 65 kilometres away from the International Airport in Frankfurt. There is a railway connection to take you to Weinheim.

This special additional course set in Advent includes some festive recipes and a visit to a traditional German Christmas Market. The first week will take place in the city of Stuttgart and the second week will take place at the German National Bakers Academy in Weinheim. During the weekend between the week in the baking studios in Stuttgart and Weinheim there is free time to discover the unique Christmas spirit in other German cities at this time of year.



German Bread Culture

It is well known that Germany has a strong baking culture. There are more than 3.000 different types of German bread! In a lot of countries they are classified as healthy specialties and sell very well.

To help non-German bakers acquire the traditional knowledge and craft skills of German baking, the German National Bakers Academy in Weinheim offers this course in the English language.

What our students say:



"I enjoyed the course, it was perfect."

*Rana Al Barhwmi,
Saudi Arabia*



„Great to cooperate with bakers from other countries. Great to learn new techniques and recipes!"

Michalis Nanopoulos, Greece

"This course has given me lifelong skills. Loved every second of my time here."

*Alyana Manji,
Nairobi, Kenya*



"Great experience, I learnt so many new things about German way of baking."

*Michael Ruderman,
Australia*



2-week-programme

2nd – 13th December 2019

Overview:

1st week in **Stuttgart**:

- Ingredients, bakery organization, German Bakers Confederation
- (Bread) dough treatment, ball shape
- Mixed wheat bread and mixed rye bread
- Italian ciabatta
- Root bread
- Swabian pretzels
- Wheat rolls in different shapes and forms with pre-dough
- Spicy bread sticks with spelt
- Rye rolls with sourdough
- Long fermentation baguette
- German Stollen

2nd week in the **German National Bakers Academy in Weinheim**:

- German bread market, sourdough, flour quality, grain varieties, enzymes, yeast
- Breakfast loaf
- Mixed wheat bread with different pre-steps
- Mixed rye bread in different variations
- Long fermentation bread
- Decor bread / competition bread with different techniques
- Dark whole meal bread, three grain bread with pre-soak
- German Christmas Specialities
- Practical examination

Costs:

€ 2.490 including all programme elements.

Accommodation:

€ 950 for accommodation during the week.

This includes accommodation in the first week in Stuttgart in a single room with bed and breakfast, (6 nights: Sunday 1st December – Saturday 7th December) and accommodation in the second week in Weinheim in a single room full board, (4 nights: Monday 9th December – Friday 13th December).

Weekend accommodation must be arranged privately (2 nights: Saturday 7th December – Monday 9th December). Guests often travel at the weekend to see more of Germany.

Transport costs are not included and should also be arranged privately. The course begins on Monday 2nd December at 10am in Stuttgart and ends on Friday 6th December at 4pm. The course recommences on Monday 9th December at 10am in Weinheim and ends on Friday 13th December at 4pm.



Booking Form

Please complete the Booking Form in **CAPITAL LETTERS!**

Please sign and return to the German National Bakers Academy as follows:

Post:

Akademie Deutsches Bäckerhandwerk Weinheim e.V.
Gorxheimer Talstraße 23
69469 Weinheim
Germany

Fax: +49 6201 182579

Email: info@akademie-weinheim.de

Title (f/m):	Country:
Surname:	Nationality:
First Name:	Place of Birth:
(Invoice) Address:	Day of Birth:
	Passport Number:
	Date of Issue (only in case of visa application):
Private Phone:	Expiration date (only in case of visa application):
Mobile Phone:	Occupation:
Email (Capital Letters):	

Please give details of your experience in the professional baking business:

Do you have a disability? No Yes

T-Shirt Size
(S/M/L/XL/XXL/...)

Details:

2.490 €
2-week-programme: 2nd – 13th December 2019

950 €
Accommodation during the week

Payment conditions: Upon receipt of your confirmation and invoice, a deposit of 300 € of the invoice amount is due immediately. The deposit will not be refunded in case of cancellation. The remaining invoice amount needs to be paid 6 weeks prior to the course. Please note that we cannot accept credit cards etc. for payments made during your stay at the Academy.

Applicants Signature:

Date:

With the signature I accept the terms and conditions of the Academy.

* Accommodation including VAT