

Certified **BREAD SOMMELIER**

German National Bakers Academy in Weinheim, Germany



The next course begins: 19 October 2026



Introduction

Since 2015, the German National Bakers Academy in Weinheim, Germany, has offered advanced training for experienced bakers to become certified Bread Sommeliers. More than 300 graduates from 16 countries have completed the program. It has received national awards in Germany and the European Innovative Vocational Education and Training Provider Award 2019 from the European Commission. Since 2023, the course has also been offered in English.

As interest in bread continues to grow among consumers and in the media, the demand for true bread experts continues to rise. This program provides in-depth knowledge and prepares participants for the final certification exam while they continue working.

The course is designed for bakery owners, head bakers, bakery instructors, experienced bakers, and those with comparable qualifications. Admission is based on submitted documents.

To date, 291 graduates come from German-speaking countries and 21 from abroad, with a new international class of 15 students starting in October 2025. Graduates form a growing global network and achieve outstanding success. This intensive program will take your career to the next level.

The next course starts on **19 October 2026** at the German National Bakers Academy in Weinheim, Germany.



Content of the training to become a Certified Bread Sommelier

This extra-occupational training program combines three in-person modules at the German National Bakers Academy in Weinheim, Germany, with online learning units in between. The Academy is conveniently located one hour from Frankfurt International Airport.

In-person modules in Weinheim, Germany:

- **Kick-off Module:** 19–24 October 2026
Introduction to the program with exciting topics such as bakery technology and sensory training.
- **Intermediate Module:** 5–9 April 2027
Review sessions and in-depth food pairing training
- **Final Module:** 2–10 September 2027
Focus on bread enjoyment and culture, followed by exams, project presentations, and the graduation ceremony for successful participants.



Online components:

- **Online Modules:** Learn from top-class speakers, including renowned bakers, lecturers, and professors in bread culture, sensory science, and nutrition. All sessions are recorded and can be completed flexibly, with set deadlines for each module.
- **Live Q&A Sessions:** Held every six weeks and mandatory to attend. These interactive sessions review the content with a tutor, allow time for questions, and help ensure you stay on track for the exams.
- **Virtual Classroom:** A collaborative online space where participants from different countries connect, learn, and progress together.



What are the topics that will be covered?

EF1: Business basics and Communication

Basics of business administration, with a focus on marketing as well as communication and presentation skills.

EF2: Product Knowledge and Nutrition with Bread

Knowledge of the raw ingredients of bread; the dough process; the baking process; the different forms of bread; common faults and remedies; the supply chain; importance of bread for human nutrition; nutrients, allergens, intolerances; freshness, shelf life and optimal bread storage.

EF3: Bread Culture and Bread Market

Early history of bread production; the significance of language, art and religion on bread; development of diversity and regionality in German bread; German bread register and cultural heritage of bread, knowledge of regional bread specialties in Germany, knowledge of international bread specialties; knowledge of local bread specialties; current bread consumption and market developments.

EF4: Bread Consumption Recommendations

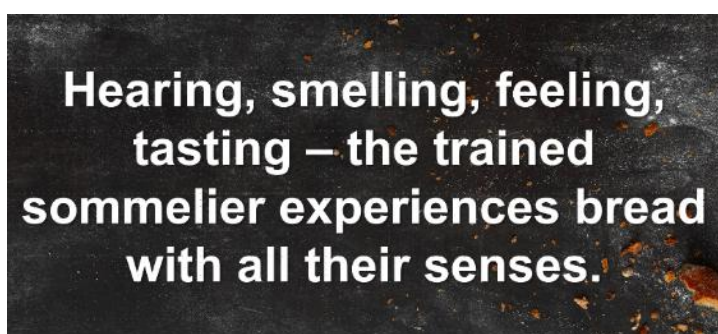
Basic knowledge of food pairing/bread pairing, bread in combination with different foods, knowledge about types of food and suitable types of bread

EF5: Sensory Skills

Basic flavours, evaluation of colour, texture and touch, recognition and description of bread ingredients, triangle check and ranking check.

EF6: Sensory Assessment of Bread

Recognizing and describing bread defects, sensory assessment of bread, sensory assessment of small baked goods, classification and assessment of bread quality, recognition of signs of bread aging, determination of shelf life and recommendations for storage:



EF7: Description of Bread

Knowledge of the bread aroma wheel and the language of bread, description of bread according to the "Weinheimer bread language", recommended consumption: suitable food and drinks. How to describe your bread with the same knowledge and status as a wine expert describes their wine!

EF8: Project

The student will develop a project paper that develops and explores new knowledge about bread and presents this (in written and presentation form) as part of the examination. We will advise all candidates individually on the project's choice of topic and design.



On completion

Graduates are awarded the title of Certified Bread Sommelier, granting them the right to use both the title and the official Bread Sommelier logo for their own promotional purposes. They also become members of the international Bread Sommelier community and professional network.

Fees

The course fee is **€7,685** and includes all tuition, learning materials, and examination fees.

On-campus accommodation is available at the Academy's guest houses, including full board with all meals, for **€128 per night**. We aim to keep the accommodation price stable, however this is subject to change with changing market conditions. The total cost depends on your arrival and departure dates.

Travel expenses are not included and must be arranged and paid for by participants.

A bread sommelier is an ambassador of bread. They know the cultural history of bread, are very familiar with the world of bread and are able to inspire other people for bread.

Register for the Certified Bread Sommelier course

To guarantee the booking and confirm your spot, a deposit of €500 is required.
50% of the course price must be paid 14 days before the start of the Kick-Off Module and the balance by March 2027.

Please fill in the form, scan and send this application **by e-mail to** <mailto:info@akademie-weinheim.de>

Name and gender (Mr/Ms):

Address:

E-Mail for contact, in block capitals:

Mobile phone number:

Name of bakery/school/business:

Instagram Name of student and/or bakery:

Other social media names:

Why do you want to be a Bread Sommelier? (Please attach separately)

ATTENTION: For admission we require more information about you and your professional experience. Please attach:

- Relevant certificates
- Curriculum vitae
- Why do you want to become a Bread Sommelier?

I hereby make a booking for the Certified Bread Sommelier Course starting on the 19th of October 2026, with all the contents, times and costs stated above. I will receive an invoice for a €500 deposit. The booking only becomes binding upon payment within 2 weeks of receipt of the invoice by e-mail. The deposit will be retained in case of later cancellation.

Date, name and signature: _____

