Certified
BREAD SOMMELIER

German National Bakers Academy in Weinheim, Germany



The next course begins: 18 October 2027

Introduction

Since 2015, the German National Bakers Academy in Weinheim, Germany, has been setting new standards in advanced professional education through its internationally recognised Bread Sommelier Program. Designed for experienced bakers, this unique qualification combines in-depth knowledge of bread, sensory expertise, communication skills, and a passion for the art and culture of baking.

The program has received several prestigious awards in Germany, as well as the 2019 European Innovative Vocational Education and Training Provider Award from the European Commission. Since 2023, it has also been offered entirely in English, opening the doors to baking professionals from around the world.

As consumer appreciation for artisan bread continues to grow, so does the demand for professionals who can communicate its quality, craftsmanship, history, and sensory characteristics. The Certified Bread Sommelier Program equips participants with the expertise and confidence to become recognised ambassadors for bread. Its combination of online learning and practical training in Weinheim allows participants to further their professional development while continuing their careers.

The program is designed for bakery owners, head bakers, bakery instructors, experienced bakers, and professionals with comparable qualifications. Admission is based on a review of each applicant's professional experience and submitted documentation.

More than 350 professionals from have already earned this prestigious qualification, including 325 graduates from German-speaking countries and 32 international graduates, creating a growing global network of passionate and accomplished Bread Sommeliers.

With the next international program beginning in October 2027, now is your opportunity to join this inspiring community, deepen your expertise, broaden your professional horizons, and take your career to the next level.





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:** 18–22 October 2027
  Introduction to the program with exciting topics such as bakery technology and sensory training.
- **Intermediate Module:** 24–29 April 2028
  Review sessions and in-depth food pairing training
- **Final Module:** 6–14 September 2028
  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 online office hours:** Held approximately every six weeks. These interactive sessions allow time for questions with the course supervisor and help ensure you stay on track for the project and 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

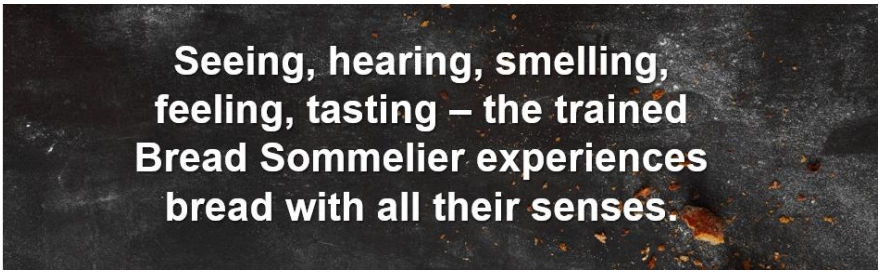
Early history of bread production; the significance of language, art and religion on bread; development of diversity and regionality in German bread; German bread register and cultural heritage of bread, knowledge of regional bread specialties in Germany, knowledge of international bread specialties;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

Course fee: €8,145

Includes tuition, practical training, materials and examination. This fee also includes lunch and snacks for the during of the in-presence modules at the Academy.



Accommodation in a single room with full board:
On-campus accommodation is available at the Academy's guest houses, including full board for €120 per night.

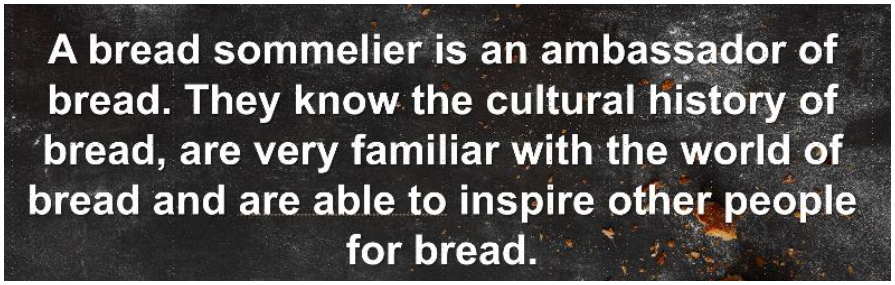
If you require a hotel on Sunday night before the course, we can provide a list of local hotels.

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

Travel Insurance: To ensure you can relax and enjoy the build-up to your course, we recommend taking out travel cancellation insurance. This way, you'll be fully covered for any eventualities.

Daily schedule – Kick-off module

Monday, 18 October 2027:	10:00 – 16:30
Tuesday 19 October 2027:	8:30 – 16:30
Wednesday 20 October 2027:	8:30 – 16:30
Thursday 21 October 2027:	8:30 – 16:30
Friday 22 Oct 2027:	8:30 – 15:00



The Academy

The German National Bakers Academy Weinheim is the central technical institution of the German Bakers Confederation and represents the highest standard of professional bakery education in Germany.



The Academy combines:

- State-of-the-art production laboratories
- Modern baking and fermentation facilities
- Structured academic teaching

Participants are accommodated in one of the Academy's guesthouses within the historic Waldschloss (Forest Castle), offering hotel-standard comfort in a focused professional environment.

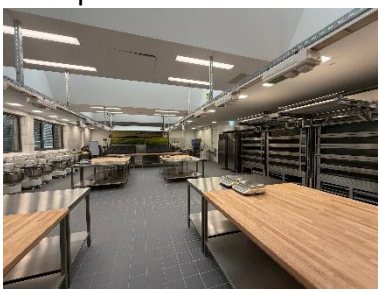
Weinheim is a charming town in southwestern Germany, located on the edge of the Odenwald along the Bergstraße in Baden-Württemberg. Known as the "Two-Castle Town" because of the ruins of Windeck Castle and Wachenburg overlooking the town, Weinheim combines medieval character with relaxed vineyard landscapes. Its historic market square, timber-framed houses, and lively cafés create a warm, inviting atmosphere, while nearby vineyards and gardens reflect the region's long wine-growing tradition. With its mild climate and picturesque setting, Weinheim offers a blend of history, nature, and small-town elegance.

Location: Weinheim, German.

65km from Frankfurt International Airport



Waldschloss (Forest Castle)



One of our teaching bakeries opened in Oct 2026



The picturesque Weinheim market Square

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 2028.

Please fill in the form, scan and send this application **by e-mail to** mail to: 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 18th of October 2027, 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. 50% of the remaining invoice should be paid two weeks before the course begins. The remaining 50% should be paid by March 2028.

Date, name and signature: _____