

Diploma in **GERMAN BREAD BAKING**

German National Bakers Academy in Weinheim, Germany



Course dates: 4 – 15 October, 2027



Master the Craft.

Elevate Your Profession.

Expand Your Market.

Germany is internationally recognized as the world reference for bread diversity, sourdough mastery and fermentation precision.

With more than 3,200 documented bread varieties, German bread culture represents one of the most advanced and structured baking traditions worldwide.

The **Diploma in German Bread Baking** offers international professionals and passionate bakers the opportunity to immerse themselves in this heritage — not as observers, but as practitioners.

This intensive two-week qualification program combines artisan craftsmanship, modern baking technology and applied bakery science at Germany's leading baking institution.

An International Professional Qualification

The Diploma is designed for:

- Bakery owners and production leaders
- Master and executive bakers
- Baking instructors and training managers
- Technical consultants and product developers
- Passionate bakers



Participants join from across Europe, Asia, Africa, the Americas and Oceania — creating a dynamic, high-level international learning environment where expertise, market experience and cultural perspectives converge.

The course is conducted entirely in English.

Programme Overview

The Diploma follows a structured, intensive format combining theoretical expertise with hands-on learning.

Week 1: Foundations of German Bread Craft

Theoretical Focus

- Ingredient functionality and raw material science
- Dough development, structure and processing
- Introduction to the German baking framework

Practical Specialities

- Wheat and Rye-mixed Breads
- Traditional Swabian Pretzels
- Traditional German Bread Rolls
- Seelan rolls and Root Breads
- The use of Pre-doughs and Sourdough
- Long-fermentation Baguettes
- German Stollen

Week 2: Advanced Fermentation & Artisan Excellence

Theoretical Focus

- Structure of the German bread market
- Sourdough management and fermentation systems
- Flour quality, grain varieties and enzymatic processes
- Yeast technology and performance optimisation

Advanced Techniques

- More advanced wheat and rye-mixed breads
- Rye breads
- Rye rolls
- Long-fermentation artisan breads
- Decorative and competition breads
- Wholemeal and three-grain breads with pre-soak techniques

The program concludes with a 1-day practical assessment.

Certificate

Upon successful completion and examination, participants are awarded the ***Diploma in German Bread Baking***, issued by the German National Bakers Academy, Weinheim

The Diploma certifies advanced professional competence in German bread production and handwork, fermentation technology and artisan baking.



International Network

Graduates become part of an internationally respected institution representing the German Bakers Confederation.

The Academy maintains strong connections with:

- National baker associations
- International training institutions
- Industry partners and suppliers
- Artisan and industrial production networks

Alumni benefit from long-term professional credibility and international recognition.



Fees:

Course Fee: € 3,800

Includes tuition, practical training, materials and examination. This fee also includes lunch and snacks for the duration of the seminar.

Accommodation (Single Room, Full Board): €888

On-campus accommodation is available at the Academy's guest houses, including full board with all meals. The accommodation cost covers:

- Guesthouse single room: Monday to Thursday for each week
- Dinner: Monday to Thursday for each week
- Breakfast: Tuesday to Friday for each week



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

There is an extra charge of €90 pro night for those staying the weekend or nights outside the above. During this time there is no catering and our restaurant is closed. 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.

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

Monday, 4 October 2027: 10:00 – 16:30
 Tuesday 5 October 2027: 8:30 – 16:30
 Wednesday 6 October 2027: 8:30 – 16:30
 Thursday 7 October 2027: 8:30 – 16:30
 Friday 8 Oct 2027: 8:30 – 14:30

Monday, 11 October 2027: 10:00 – 16:30
 Tuesday 12 October 2027: 8:30 – 16:30
 Wednesday 13 October 2027: 8:30 – 16:30
 Thursday 14 October 2027: 8:30 – 16:30
 Friday 15 Oct 2027: 8:30 – 14:30

What our students have to say:



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

Alyana Manji, Kenya



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

Michalis Nanopoulos, Greece

"This Seminar brought me lots of knowledge, experiences & new friends!"

Catalina A. Ribbeck Munoz, Chile



"The teacher's knowledge in all aspects of the baking is very impressive"

Stuart Lehy, South Africa



"I am proud of myself that I have chosen the best place in the world to learn how to make great breads."

Burcu Yilmaz, Turkey



"The Akademie is the gold standard in teaching the art and science of professional baking."

Michael McCarthy, USA

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)



The teaching pastry and sweet baked goods classroom (opened July 2025)



The picturesque Weinheim market Square

Diploma in German Baking booking form:

Please complete in CAPITAL LETTERS

Two week program: 4 – 15 October, 2027

Please sign and return to the German National Bakers Academy at: **Email: info@akademie-weinheim.de**

Title (f/m):	Country:
Surname:	Nationality:
First Name:	Place of Birth:
Invoice Address:	Date of Birth:
	Passport Number:
	Date of issue (only in case of visa application):
Private Phone:	Expiry date (only in case of Visa application):
Mobile Phone:	Occupation:
Email (in CAPITAL LETTERS)	
Please explain your baking experience:	

Do you have a disability?

No

☐

Yes

☐

Details:

T-Shirt Size (S/M/XL/XXL/XXXL)

Payment conditions: Upon receipt of your confirmation and invoice, a deposit of €500 is required and full payment is due 4 weeks before the course. If no payment is received within these time frames, your place on the course will be cancelled. In the event of cancellation within 4 weeks upon receipt of the invoice, a 25 % cancellation fee will be retained; up to 30 days before the start of the course, 80 % of the total fee will be retained and the remaining amount transferred back to the original bank account. In the event of cancellation after 30 days before the start of the course, the total invoice amount is due. Any bank fees that we incur will be charged back to initiator.

Applicants Signature:

Date:

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