AKADEMIE Deutsches Bäckerhandwerk Weinheim

Diploma in

GERMAN SWEET BAKING

German National Bakers Academy in Weinheim, Germany







1 Week Programme: 27 September - 1 October 2027

Master the Art of German Sweet Baking

Discover the rich and comforting world of German sweet baking — where tradition, craftsmanship, and seasonal ingredients come together in every slice.

In this diploma course, we'll explore the foundations of classic German cakes and pastries, from soft yeast doughs and buttery crumb cakes to fruit-filled specialties and festive favorites. German baking is known for its balance — not overly sweet, but rich in flavor, texture, and tradition.

More than just recipes, you'll gain insight into the cultural rituals behind these classical German baked sweet baked goods, including the beloved Sunday "coffee and cake" tradition and the importance of seasonal products.

Whether you're an experienced baker or simply curious to try something new, this diploma course offers practical techniques, authentic flavors, and a delicious introduction to one of Europe's great baking traditions.

Join us — and bring home a taste of Germany

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 come 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.

Theoretical Focus

- Ingredient functionality, coffee culture in German and more

Practical Specialities

You will learn to bake:

- A selection of classic German cakes such as, the famous (Austrian) Sachertorte, Schwarzwälder Kirschtorte and and more.
- Famous German Weihnachtsgebäck (Christmas baked goods) like the Zimtstern, Lebkuchen, Stollen and more.
- The classical favorites of German sweet baking including Bienenstich, Apfelstrudel, and more.

The program concludes with a 1-day practical assessment.

Certificate

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

The Diploma certifies advanced professional competence in German Sweet Baked goods production.



Fees:

Course Fee: € 2080

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): €448

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 night to Thursday night (4 nights)
- Dinner: Monday to Thursday
- Breakfast: Tuesday to Friday

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

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.

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



The Guesthouse



Waldschloss (Forest Castle)

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 facilities
- Structured academic teaching
- Comfortable accommodation

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, Germany

65km from Frankfurt International Airport



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



The picturesque Weinheim market Square

Diploma in German Sweet Baking booking form:

Please complete in CAPITAL LETTERS

5 Day Program: 27 September – 1 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, the total invoice amount is due within 2 weeks. If no payment received within this time frame, your place will be cancelled without further notice. 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. Please consider occurring bank fees.

Applicants Signature: Date:

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