



## Diploma in German bread baking

2-weeks-programme: 27<sup>th</sup> February – 10<sup>th</sup> March 2023



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

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 and confectionery 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.



## 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:



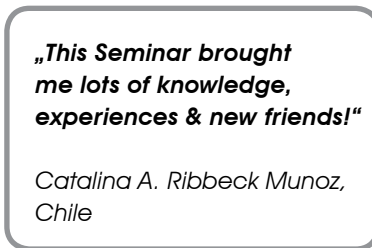
***"This course has given me lifelong skills. Loved every second of my time here."***

*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 Lehmann, 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*



# 2-weeks-programme

27<sup>th</sup> February – 10<sup>th</sup> March 2023

## Overview:

### 1<sup>st</sup> week:

- Theory part: ingredients, bakery organization, German Bakers Confederation
- (Bread) dough treatment, ball shape
- Wheat mixed bread and rye mixed 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

### 2<sup>nd</sup> week:

- Theory part: German bread market, sourdough, flour quality, grain varieties, enzymes, yeast
- Breakfast loaf
- Wheat mixed bread with different pre-steps
- Rye mixed bread in different variations
- Long fermentation bread
- Decor bread / competition bread with different techniques
- Dark whole meal bread, three grain bread with pre-soak
- Practical examination

## Costs:

€ 2.920 including all programme elements.

## Accommodation:

The costs for accommodation are €1.112 for a single room full board. The weekend accommodation costs € 87 for Bed and Breakfast Saturday and Sunday. There will be an extra charge for catering for those not staying in the Academy. Weekend accommodation is optional and may be booked as required.



# 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

Details:

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

## 2-weeks-programme

27<sup>th</sup> February – 10<sup>th</sup> March 2023, € 2.920 + € 1.112 accomodation full board\*

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.

<b>Applicants Signature:</b>	<b>Date:</b>
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With the signature I accept the terms and conditions of the Academy.

\* Accommodation including VAT