



Unique course for well experienced bakers with a passion for bread



Since 2015, the renowned National Bakers Academy in Weinheim (Germany) is offering high-quality advanced training for well experienced bakers who want to become a Bread Sommelier.

More than 289 graduates from 14 countries are enthusiastic. The course has received national awards in Germany as well as the European Innovative Vocational Education and Training Provider Award 2019, presented by the European Commission. **Since 2023 the high-class bread sommelier course is being offered in English language.**

The course goes beyond teaching production methods and **focuses on training bread ambassadors** who know everything about bread. An example is the 22,000 year old history of bread baking, sensory skills, raw material knowledge, knowledge about the great bread culture of different nations, bread types of the world, bread nutrition, food pairing (which bread goes best with which wine, cheese, etc.), communication, media training and other bread-related content.

This course **brings together the best and most successful bakers**. Only bakery owners, head bakers, instructors in bakery schools, bakers with professional experience or people with comparable qualifications are entitled to participate. We reserve the right to decide on admission or rejection on the basis of the documents submitted.

The course has already proven itself with 289 successful graduates in German-speaking countries and 17 international students who graduated in September 2024 and 2025 and a new class of 15 started in October 2025. An **exciting movement** has emerged that will continue to spread. The successes of the graduates are outstanding. This intensive course will be **a new level for you** as well.

The knowledge gained from this course will make you an **absolute bread specialist** who can also pass on his passion for bread. The successful completion of this course is a guarantee of intense and effective media attention. **Take the first step by registering now!**





Content of the training to become a Certified Bread Sommelier

This extra-occupational training contains **three presence modules** in Germany and **online units** in between. Specifically:

- **Kick off module from the in October 2026 (exact dates to be confirmed), at the German National Bakers Academy in Weinheim, Germany.** Classes include many exciting topics such as bakery technology skills at the highest level, sensory training and more. The academy is only 1 hour from Frankfurt International Airport.
- **A Virtual Classroom** where students from different nations come together conveniently and progressively.
- **Online Modules:** Expect top-class speakers, including renowned bakers, high-level lecturers and professors from bread culture, sensory science and nutrition, in an online class. The modules **are recorded** and can be taken at any time. There will be a schedule which modules need to be worked on until a certain deadline.
- **Live Q&A Sessions:** These live online lessons are held every six weeks and are binding to attend. Here you repeat the material from the online modules together with a teacher. You have the chance to ask questions, and we will make sure you are on track for your exams.
- **Intermediate Module for the first examinations and repetition: In April 2027, and exact dates to be confirmed.**
- Candidates will learn how to use the innovative **Weinheim Bread Language:** describe your bread with the same knowledge and status as a wine expert describes their wine!
- A **project paper** as part of the examination, e.g. to develop a new, particularly innovative product. We will advise all candidates individually on the project's choice of topic and design. The paper must be submitted 2 months before the final module.
- **Final module in September 2027 (exact dates to be confirmed), at the German National Bakers Academy in Weinheim, Germany.** This Classes include more exciting topics around the enjoyment of bread and bread culture, plus exams and graduation ceremony for all successful candidates.
- Graduates are conferred with and entitled to practice their craft with the **title of Certified Bread Sommelier** and use the associated Bread Sommelier logo for their own advertising purposes. Graduates will not only gain personal reputation. They will also be accepted into the **international community and network of Bread Sommeliers.**



Costs of further training to become a Bread Sommelier

This course is an **investment in your even more successful future.**

For the presence modules in Germany, we have accommodation and this is extra to the course costs. This includes accommodation in one of the academy campus guest houses, with full board and all meals in our superb restaurant. The number of days charged depends on your own arrival and departure times. **Travel costs are not included**, and all travel to and from the presence modules must be booked and paid for by the student.



The applications to become a Certified Bread Sommelier will open soon.