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THE SCHOOL OF
ARTISAN FOOD

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

The Worshipful Company of Bakers is pleased to announce two professional bakery short courses:
July 18 – 22nd 2022 at the School of Artisan Food, Welbeck, Nottinghamshire
September 2022 September 13th-16th at the Bakels Innovation Centre at Bicester in the UK

School of Artisan Food, Welbeck Estate, Nottingham

The School of Artisan Food is an award-winning charity, dedicated to enthusing and helping people from all walks of life to learn about healthy, sustainable - and delicious - food. Based on the beautiful Welbeck Estate in Nottinghamshire, the School is unique to the UK food industry; a hidden gem of specialist skills and knowledge, state-of-the-art facilities, and a passionate emphasis on the production of foods that ferment (bread, cheese, beer, charcuterie).

Welbeck Bakehouse:

In 2006, two of the School of Artisan Food's directors decided to open an artisan bakery in the premises of the old fire station on the beautiful Welbeck Estate in the middle of Sherwood Forest. Having designed two large wood-fired ovens, it seemed a perfect location to teach aspiring artisan bakers as it had been difficult to find bakers with the requisite skills. This pioneering artisan bakery produces more than 40 varieties of long fermentation breads and pastries. The team of bakers use traditional methods to craft the products ranging from sourdoughs – each with a unique aroma, chewy texture and crumb – to the multi-award winning Volkhorn Rye and Cheese biscuits. The bakery delivers daily to Welbeck Farm Shop on the estate and their products are also available at selected outlets across the East Midlands, Lincolnshire and South Yorkshire.



Wayne Caddy is the Head of Baking at The School of Artisan Food and was instrumental in developing the Advanced Diploma in Artisan Baking. With more than thirty years of experience in the industry, Wayne is keen to pass on his expertise to a new generation of artisan bakers. Master Baker at The School of Artisan Food on the Welbeck Estate for the past nine years, Wayne has been awarded the prestigious Elite de la Boulangerie Internationale award and becomes one of only a handful of people across the world to join the Elite Club of Artisanal Bakery.

Wayne was the first UK baker to compete in the prestigious Masters De La Boulangerie competition and has been part of a select panel of international bakers judging the profession's best candidates competing for the highly sought after World Master Baker title.

He will be joined by members of his team to deliver this short course.

The Worshipful Company of Bakers is delighted to offer this short course in professional baking in 2022, which will cover artisan production of breads, pastry and cake. The WCB bursary covers the school fees and materials, accommodation and meals; and set of personalised bakery whites. Students are responsible for travelling expenses

to and from the school in Nottingham and any personal spending money. Students are also requested to bring their own safety shoes.

Bakels Innovation Centre, Bicester, Oxon.



The Bakels Innovation Centre is a large state-of-the-art facility, which accommodates up to 30 people for practical bakery sessions and 60 people for presentation purposes. Bakery equipment includes high temperature pizza, bake-off, confectionery, deck and rack ovens. A variety of mixers, bread plant and high-speed mixer allows customers of different sizes to develop and scale-up new products. It is also an excellent resource for training purposes.

In September 1904 two brothers, Hendrik A and Bernadus J Bakels, registered the first Bakels Company in Amsterdam. The Bakels Group as we know it today is largely the result of the vision and lifetime work of Bernard J Bakels; the son of Bernardus.

Through a mixture of investment and innovation additional companies and successful products have been added through the years and this successful mix continues to be applied - investment increases every year to accompany innovative new product developments.

Bakels owes its success not just to investment in facilities and innovation but also in recognising the importance of training people, both young and old, in essential bakery skills. Specialist training centres have been established in a number of Bakels companies and the Bicester Centre will be the venue for our second short course of the year. The focus of this course will be on innovation and new product development, and you will be working in a team with other students.

Students will be responsible for their own travelling costs to and from Bicester; but the WCB bursary will cover accommodation and meals, and travel between the hotel and the Innovation Centre. Students are asked to bring their own whites: safety shoes will be provided.

Entry criteria for both courses:

N.B. Please DO NOT apply unless you are definitely available on the dates of your selected course.

Both courses are offered to bakery students, apprentices and trainees in the industry from the UK and Ireland only. You must:

- 1) Be over the age of 18 at the time of the course
- 2) Still be undertaking an accredited bakery education or training course at the time of the Bursary Course
- 3) Have completed at least one year of full time bakery education or Level 2 of an apprenticeship.

The final selection of delegates will be at the discretion of the Worshipful Company of Bakers and their decision is final.

Closing date for applications is Friday 18th February 2022: applications received after this date will not be considered. Selected candidates may be required for interview during w/c 14th March 2022: you will be notified during the week commencing 7th March 2022 if this applies to you.

The application includes a **personal statement** and **details of two bakery products** that you have developed either by yourself, or as a part of your work or course. Please read the criteria and enter these elements of the application carefully **before submitting** your form.

Please click on the website button for the online Application Form and ensure that you complete **all** fields.