

Richemont Course 2022

Overall feedback from students' reports

What new skills and knowledge did this course give you?

Everyone was extremely positive about the course. For example, 'One of the best experiences of my life'; 'the course was fabulous'; (the new skills learned are) 'endless'. They were able to identify aspects of the course that they found helpful depending on their previous experiences.

Occasionally, students described what they had done rather than what they had learned.

How do you think you will use these skills in your studies and/or workplace?

Most students reported that they were more confident about adapting recipes because their confidence had been much increased. They had gained a lot of new ideas that they were keen to put into practice. Several identified specific examples of how they were already changing practice in their own bakery because their knowledge had been significantly increased and their skills had been developed to a much higher level. For example, using new flavours, adapting the recipe for Kirche Slice to a Whisky Slice, using different flour mixes, using boiled dough, etc.

Some said that, as a result of the course, they were sharing their enhanced understanding and skills with others – work colleagues, students and apprentices. Others spoke of using more local ingredients, and extending the range of their suppliers.

Only one said he was too busy in his work to implement any changes.

Did you notice any cultural differences between baking compared with the UK?

How do you think these might influence your baking in the future?

Were there any products and/or baking methods that you found particularly interesting or unusual?

A good range of differences had been noticed. For example, the materials used for cooking equipment, differences in the preferred products and ingredients, more focus on nutrition, being aware of the provenance of ingredients, and accepting a more rustic finish rather than trying to make all products exactly the same. Several identified the minimal waste of ingredients in production, for example, using orange skins to flavour ingredients.

Did the course live up to your expectations?

What for you were the highlights?

Were there any disappointments?

What recommendations can you suggest that would improve this course for future students?

The responses were overwhelmingly enthusiastic – 'The course was brilliant', 'by far the best course I have been on'; 'truly memorable'; 'surpassed my expectations'; 'I will treasure the memories for many years to come'. Highlights included soft texture of the bread dough and use of different flours. One mentioned the value of applying scientific evidence to the practical work. Others mentioned the enthusiasm and passion of the lecturers.

Several said they would have liked more practical work. There is clearly a tension in exposing students to as much information as possible while keeping the experiences

practical. There was mention of some difficulty in retaining knowledge given verbally and in print rather than through experience via practical work.

Others pointed out the value of having this experience at Richemont once they were in employment in the industry.

Were the travelling and accommodation arrangements satisfactory?

Everyone was positive about the hotel and the travel arrangements. For example, the hotel was described as 'fantastic'; 'incredible', and the travel was 'easy'; 'smooth and efficient'.

They all gained from the companionship and shared experiences with colleagues. Many mentioned the beautiful views and Sara's masterful organisation.

Every student was extremely positive and in, conclusion, they made some very enthusiastic comments:

'an amazing experience that I will never forget'

'cannot express my gratitude enough'

'cannot thank (WCB) enough'

'Thank you so much ... presented The Bird Family with a brioche daisy ... extended the range of products and ways of working'

'once in a lifetime opportunity'

'memories made on this trip will stay with me for life'

'the course is best for experienced bakers'.

'To the WCB – You are the reason students/trainees can progress in this industry'

Kathy Hooper

Liveryman