



THE SCHOOL OF
ARTISAN FOOD

The Worshipful Company of Bakers announces two Short Courses for 2023:
July 9– 14th 2023 at the School of Artisan Food in Nottinghamshire
September 13-15th at the Bakels Innovation Centre at Bicester in the UK

School of Artisan Food, Nottinghamshire



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.

The Worshipful Company of Bakers is delighted to announce that a Professional Bakers Summer Short Course will take place at the School of Artisan Food early in July 2023 and invites Bakery Students and Trainees to apply for bursary assisted places. The bursary covers all costs including the school fees, accommodation and meals; and a set of bakery whites. Students are responsible for their own travelling expenses to and from the hotel and any personal spending money. Students are also requested to bring their own safety shoes.

Please see the link below for the application form, and make sure that you complete all fields, using 'Not applicable' where necessary.

Bakels Innovation Centre, Bicester, UK



The Bakels Group was originally established in 1904, and the company as we know it today is largely the result of the vision and lifetime work of Bernard J Bakels; who led the company into ingredients manufacturing with the establishment of Nordbakels in Sweden in 1943. Through a combination of investment and innovation the company and its portfolio has grown, and this successful mix continues to be applied with investment increasing every year to accompany innovative new product developments.

Bakels manufactures and distributes a wide range of ingredients, some of which are tailor made for industrial and in-store bakeries while others are specifically developed for the Craft and Foodservice sectors. Bakels has well established sales and technical teams focusing on serving the specific needs of each sector of the baking industry and 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.

We are very grateful to Bakels for re-arranging their immensely successful short course at the Innovation Centre at Bicester invite students and trainees to apply for places.

Students will be responsible for their own travelling costs to and from Bicester; but the award includes accommodation and meals, travel between the hotel and the Innovation Centre and a set of bakery whites. Students are asked to bring their own safety shoes.

Entry criteria:

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. The courses are open to students in the final year of their full-time bakery education at college, or the equivalent level of a workplace-based training course or apprenticeship. You must have at least 1 year of experience of working in a bakery – for college students this will be placements, internships, etc., and you will be asked to submit details of products you have worked on during your experience. Full details are on the application form.

You must be over the age of 18 at the time of the course.

Closing date for applications is Friday April 7th, 2023. Applications received after this date will not be considered. Selected candidates may be required for a virtual interview during the week commencing May 28th: you will be notified during the week commencing May 21st if this applies to you.

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

Please click [here](#) for the online Application Form and ensure that you complete all fields; using 'Not applicable' where necessary.