



Worshipful Company of Bakers

Bursary assisted course: August 2026

The Worshipful Company of Bakers is delighted to announce the organisation of a bespoke training course which will take place in the Summer of 2026.



The Summer course in 2026 will take place at the acclaimed School of Artisan Food in Welbeck, Nottinghamshire where you will have an opportunity to learn about artisan bread and pastry making from a team of highly experienced tutors in their field.

Backed by theoretical information, you will be undertaking practical sessions in long-fermented breads made with blends of flours milled from grains both ancient and modern. You will learn techniques for the handling of highly hydrated doughs fermented with sourdough and/or yeast; including scaling, hand moulding, proofing and oven transfer. Pastry making sessions will include laminated bi- and tri-coloured doughs; shortcrust and hot water crust pastry. These will be used for both sweet and savoury products, the latter including options for vegan and vegetarian fillings.

This course has been designed specifically for bakers who have been working in commercial bakeries for at least 3 years, in order to provide a valuable opportunity for refreshing and enhancing skills; and to explore the potential for upgrading standard bakery products to a higher level of finish and quality. This course is not open for bakery students currently undertaking courses at college or university.

The bursary fund will cover your tuition, bed and breakfast accommodation, evening meals on the first and last nights and one full set of bakery whites. You will be responsible for your own traveling costs and insurance.

If this course is of interest to you then please use this link to apply. <https://bakers.co.uk/wp-content/uploads/2025/11/Application-for-Worshipful-Company-of-Bakers-Bursary-Course-SAF-2026.pdf>

Spaces are limited and the closing date for applications is **May 1st 2026**. Good luck!

