



Unique course for experienced artisan bakers with a passion for bread

CERTIFIED
**BREAD
SOMMELIER**





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

More than 250 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 238 successful graduates in German-speaking countries and 12 international students who will graduate in September 2024. 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 two presence modules in Germany (in July 2024 and July 2025) and online units in between. Specifically:

- **Kick off module from the 10th to the 17th of July 2024, 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 convenient and progressively.
- **Live Online Modules:** 2 modules per month, 3 hours each session (including a break), commencing on Mondays at 1 pm New York Time (London 6 pm, San Francisco 10 am). Expect top-class speakers, including renowned bakers, high-level lecturers and professors from bread culture, sensory science and nutrition, in a live/interactive class. Modules **are recorded** and can also be attended afterwards.
- **Written materials and videos** are to be worked through independently by each candidate.
- **Online examinations** to ensure learning objectives are met before final exams.
- 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 from the 7th to the 16th of September 2025,** 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.**
- Bonus: There will also be **6 additional online classes** with baking recipes and video instructions for typical German products: Sourdough bread with rye, pretzels, traditional Christmas-Stollen etc.



Costs of further training to become a Bread Sommelier

This course is an **investment in your even more successful future**. The course fee is €6,920 and includes all content, teaching and learning materials, and exam fees.

For the presence modules in Germany in July 2024 and 2025, a fee of €125 per night is charged. 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 Kick Off Module and Final Module must be booked and paid for by the student.

To guarantee the booking and confirm your spot, an deposit of €500 is required. 50% of the course price must be paid 14 days before the start of the Kick Off Module and the balance by March 2025.



Please fill in the form, scan and send this application **by e-mail to info@akademie-weinheim.de**

Becoming an absolute bread expert: Register now for the first English language Certified Bread Sommelier course

Name and gender (Mr/Ms):

Adress:

E-Mail for contact, in block capitals:

Mobile phone number:

Instagram Name of student and/or bakery:

I hereby make a booking for the Certified Bread Sommelier Course starting on the 10th of July, with all the contents, times and costs stated above. I will receive an invoice for a €500 deposit. The booking only becomes binding upon payment within 2 weeks of receipt of the invoice by e-mail. The deposit will be retained in case of later cancellation.

Date, name and signature: _____

ATTENTION: For admission we need more info about you and your professional experience. Please attach relevant evidence, e.g. **certificates or your curriculum vitae**.