Welcome

AIMS OF THE SCHOOL
ADVANCED DIPLOMA & FDSC STRUCTURE
OUR STUDENTS
OUR LINKS WITH INDUSTRY
BUSINESS CREATION
FUTURE DEVELOPMENTS
Advanced Diploma in Artisan Baking & Business

- 6 month full time course
- Created in consultation with the artisan bakery industry
- Practical delivery underpinned with science
- Putting artisanal skills back into the economy
- Provenance, traceability and ethical sourcing
- Bursaries for local students and refugees

Advanced Diploma 240 credits

Artisan Patisserie/Viennoiserie
level 4 30 credits

Creating an Artisan Business
level 4/5 60 credits

Work placement
30 credits

Practical studies in Artisan Bakery
level 4/level 5 120 credits
FdSc in Artisan Food Production

- 2 year Foundation degree delivered in collaboration with Nottingham Trent University
- Designed to provide students with an understanding of a range of artisan production skills
- Promotes good practice through understanding seasonality, local supply networks and knowledge
Our students
Links with industry

• Work placements with artisan producers

• Consultation on skills gaps and industry needs

• Course creation based on industry needs

• New businesses and jobs created
Business Creation

- Heyl Bakehouse
- Knead Good Bread
- The Forge Bakehouse
- Companio
- Two Magpies
- Northern Rye
- Queen Street bakery
Future developments

• A new charitable project working with local schools and GP surgeries

• New Advanced Diplomas in Butchery/Charcuterie and Dairy

• A range of shorter professional courses

• Teaching traditional/artisanal skills that are being lost
Thank you for listening.

Any Questions?