INTRODUCTION TO ARTISAN **BREAD**

Subject Area Student Type Study Mode

Hospitality & Catering Adults Part Time

What is the course about?

This course is aimed at adults aged 19 and over that would like to learn the art of bread making, and the different techniques used. The course will introduce you into the world of artisan bread, we will select the raw ingredients to produce a selection of breads from around the world, and these may include soda bread, baguettes, sourdough, rye, focaccia and flat breads. You will develop your knowledge and understanding in how bread is made, from mixing, kneading, proving, baking and of course tricks of the trade to produce the perfect bake.

*All learners must wear a full covered show without a heel, tie long hair back and wear a hat or cap along with an apron. Jewellery must be removed when in the kitchen.

What will I learn?

On this course you will:

- Prepare and bake fresh bread that may include soda, baguettes, sourdough, rye, focaccia and flat breads
- Use a range of ingredients to create the finished artisan product
- · Weigh and measure ingredients accurately
- Plan, prepare and bake breads within an agreed time

You will be informally assessed by the tutor and you will also self-assess your weekly progress using an individual learning plan at the end of the evening.

What will the course lead on to?

A wide range of accredited and non-accredited courses are available, please contact Learner Services on 01925 494 400, or at Learner.Services@wvr.ac.uk to find out more information.

What are the entry requirements?

No previous qualifications are needed to enrol on this course.

Are there any additional costs associated with the course?









Warrington Campus