

NEXT STEPS TO ARTISAN BREAD - EUROPEAN BREADS AND PASTRIES

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

This next step artisan bread course delves into the intricacies of breadmaking, focusing on advanced techniques that will elevate your baking skills to create professional-quality artisan bread.

When enrolling on this course, please inform us of any and all dietary/allergy requirements you may have, as this will help to inform our menu choices for your course.

Why should I choose the course?

The next step Artisan Bread course allows you to elevate your breadmaking skills, explore intricate techniques, and create professional-quality bread with confidence and expertise.

What will I learn?

This next steps Artisan bread course allows you to elevate your breadmaking skills, explore intricate techniques, and create professional-quality bread with confidence and expertise. You will learn advanced techniques like sourdough baking, long fermentation, shaping intricate bread designs, mastering scoring patterns, exploring specialty bread variations, understanding the science behind bread, and honing your skills to create professional-level artisan bread with exceptional flavour, texture, and presentation.

What will the course lead on to?

This course is a basic course and will therefore give you the skills to feed into some of our more advanced courses that may run in the future, such as our Level 2 Patisserie & Confectionery course.

Are there any links with industry and university?

We have excellent links with local and national employers, including Greene King Pubs, Local hotels and restaurants.


Working with talented professionals will boost your skills and provide you with valuable industry insight. We ensure that your course is full of opportunities to learn from the best. We currently work with one of the best chefs in the country, Gary Usher from Elite Bistros, along with Michelin star chef Aiden Byrne, famous for restaurants such as The Church Green. Chefs including Rob Bruford from Dine Catering have been so impressed by our students that they have offered them jobs upon completion of their courses.



**Warrington
& Vale Royal
College**

Warrington Campus
Winwick Rd, Warrington WA2 8QA

 wvr.ac.uk

 01925 494 494

Winsford campus
Weaver St, Winsford CW7 4AH

 learner.services@wvr.ac.uk

Why should I choose to study the course at Warrington & Vale Royal College?

We always put learning at the centre of all we do. We have dedicated and passionate teaching staff who are highly experienced in their own right. All teaching staff bring a wealth of both industry and educational experience to the department, ensuring that you will have an excellent learning experience with us. We have fully equipped and professional kitchens which service Buckley's Restaurant where you, your friends and family can book in to enjoy high quality service and great food and receive the support of a dedicated hospitality and catering technician to further support you during your time with us.

What are the entry requirements?

You must have an interest in the subject area. Be willing to partake in classroom activities and discussions and to self-assess your weekly progress using an individual learning plan at the end of each session.

Are there any additional costs associated with the course?

You would need to purchase an apron and have footwear suitable for a kitchen environment.



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