

THE SCHOOL OF
ARTISAN FOOD

Welcome



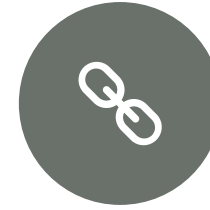
AIMS OF THE
SCHOOL



ADVANCED
DIPLOMA & FDSC
STRUCTURE



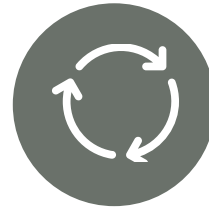
OUR STUDENTS



OUR LINKS WITH
INDUSTRY



BUSINESS
CREATION



FUTURE
DEVELOPMENTS



THE SCHOOL OF
ARTISAN FOOD

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

Practical studies
in Artisan Bakery
level 4/level 5
120 credits

Artisan
Patisserie/
Viennoiserie
level 4 30 credits

Creating an
Artisan Business
level 4/5
60 credits

Work placement
30 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

Artisan Bread Production

Employability

Artisan Business Studies

Artisan Patisserie & Viennoiserie

Consumer Nutrition & Health

Artisan Dairy Production

Butchery & Charcuterie







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





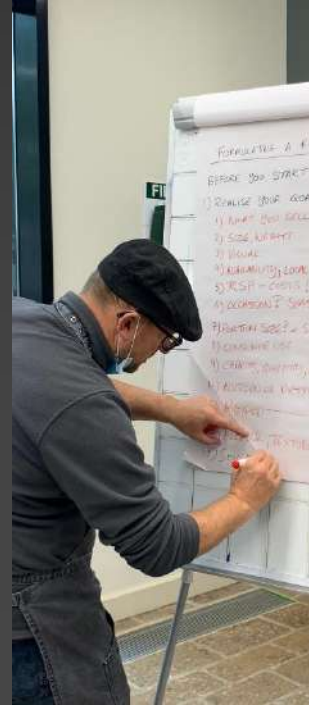
Business Creation

- 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?



THE SCHOOL OF
ARTISAN FOOD