Microbakery business course subsidy

Monday 14 March, 2022

The School of Artisan Food has created a baking business short course, which builds on information and guidance in Knead to Know…more, the Real Bread Campaign's microbakery handbook.

The five-day course runs from 5 to 9 of Sourdough September 2022. In the mix will be plenty of hands-on baking of tried and tested recipes, using a range of equipment geared to running a successful microbakery from home or other small space.

Subsidised places

Thanks to crowdfunders of Knead to Know…more, the Real Bread Campaign set up Friends In Need to offer support beyond the book.

Together with The School, Friends In Need will subsidise a number of places on the course for would-be microbakers who face overwhelming financial barriers to starting their own businesses. Applications are particularly welcomed from Black people, people of colour and people from other groups and backgrounds historically under-represented in bakery business ownership.

To enquire about what subsidy might be available to you, please email The School of Artisan Food, briefly outlining:

- Your bakery business idea/plan
- Your level of baking and business experience
- How you (and other people in your local community) will benefit from you starting a microbakery
- A bit about yourself (who you are, your background and current situation)

Applications for subsidised places close on 1 July 2022.

Who's this for?

The course is aimed at people who are ready to:

- Develop their hobby bread making to baking at a professional standard on a smaller scale
- Scale up their kitchen table microbakery
- Start a Community Supported Bakery
- Set up a microbakery as (or part of) a social enterprise

Course overview

The course will be run by a team of The School's expert tutors, including Amy Warman and Toby Doy, led by past Real Bread Campaign ambassador Ian Waterland, who ran his own successful microbakery for eight years.

On the theory side, participants will explore topics such as: business models and planning, legislation, money matters, equipment, production planning and work/life balance.

Practical elements will include: improving your bread making (sourdough and baker's yeast), scaling up / batch production, viennoiserie and patisserie

The course will be run in the fully-equipped teaching room and lecture theatre at The School of Artisan Food's on The Welbeck Estate at the heart of Sherwood Forest, Nottinghamshire.

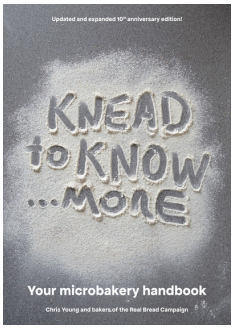
Budding bready businessfolk can find full details of the course and book their place at www.schoolofartisanfood.org

For more information about the course and subsidised places, please email info@schoolofartisanfood.org

Everyone can find out about the Real Bread Campaign at www.realbreadcampaign.org

Media:





Related Sectors:

Business & Finance :: Charities & non-profits :: Food & Drink ::

Related Keywords:

Real :: Bread :: Campaign :: Sourdough :: Microbakery :: Startups :: Sme :: Baking :: Bakery :: Social :: Entrepreneur :: Community :: Local :: Food ::

Scan Me:

*****ENDS*****

Media contacts:
The Real Bread Campaign chris@sustainweb.org
The School of Artisan Food info@schoolofartisanfood.org

Company Contact:

_

Sustain: the alliance for better food and farming

E. sustain@sustainweb.org
W. https://www.sustainweb.org

Additional Contact(s):
Different contact for each of Sustain's projects and campaigns - we don't have a press manager/officer.

View Online

Additional Assets:

Newsroom: Visit our Newsroom for all the latest stories:
https://www.sustain.pressat.co.uk