



Chris Malec
Director

**A few words from Bread
Ahead's Owner, Founder
and Baker
Mr Matthew Jones.**



**Bread Ahead
In the Media.**

*British***BAKER**

delicious.

TimeOut LONDON

ES.

UK edition v
The Guardian

THE  **TIMES**

BBC goodfood

Esquire

FINANCIAL TIMES

The Telegraph

METRO

BAZAAR
Harpers

 **INDEPENDENT**

VOGUE
BRITISH



Primary & Secondary Education

The Academy - “Why?”

“Our organisation wants more people to have the chance to choose Real Bread, which requires more bakeries, staffed by skilled, Real Bread bakers, who need training somewhere/how”

“I have worked in the baking industry now for more than 30 years, it's been a good industry for me throughout that period. Now it's time to give something back!”

“The Baking Industry needs to bring in the younger generation, to work alongside & learn from the huge level of experience there is in the trade at present.”

The First 12 Weeks...

Bread Bakery Fundamentals

Flour & Grains
Gluten Process
Hydration
Fermentation
Bio Chemistry
Numeracy
Equipment Knowledge
Health & Safety and Food
Hygiene

Viennoiserie

Croissants
Pan au.....
Brioche
International bakes

Bread

Sourdough breads
Rye breads
Wholemeal breads
Unleavened breads
Yeasted breads
International breads

Basic Pastry

Short Crust
Sweet
Puff
International

The Second 12 Weeks.....

Work Placements



ARTISAN



PLANT



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