



## THE SCHOOL OF ARTISAN FOOD

### ADVANCED DIPLOMA IN ARTISAN BAKING REFUGEE SCHOLARSHIP

#### Summary of the course:

Our full-time, intensive six-month course boasts unrivalled tuition from industry's most recognised producers and experts. Classes provide a detailed understanding of how to bake iconic British, European and International products as well as contemporary breads and pastries. You will also have the opportunity to develop your own unique range of products.

Dates: April 2019 – Sept 2019 with 4/5 days a week on-site.

Full details of the course available here: <https://www.schoolofartisanfood.org/page/advanced-diploma>

#### What is included:

- All course fees are covered equivalent to nearly £14,000.
- Work placement within an artisan bakery.
- Uniform, placement expenses and lunches are paid for.
- Local accommodation for the duration of the course.
- A tablet is provided to support your studies.
- There are opportunities for part-time paid work in the onsite bakery whilst studying.
- Additional 1:1 language support.
- A very supportive staff team and environment.

#### Applicants must have:

- An interest in becoming a professional baker.
- Refugee status with the right to work.
- A good level of English understanding and writing. Some support is offered in this area to get them up to the academic standard required.
- IT skills, preferable.
- Determination and commitment.
- Any age considered.

**Please note:** Taking up this opportunity will have an impact on benefits as students are not classed as unemployed and therefore any benefits claim would need to stop.

Next step will be an informal chat with Anna Scrivener (Team Leader - Employability) and someone from the School. Please send your referrals over [anna.scrivener@nottsrefugeeforum.org.uk](mailto:anna.scrivener@nottsrefugeeforum.org.uk)