



Worshipful Company of Bakers: Short Course Report

RICHEMONT CENTRE OF EXCELLENCE 2024



Your name:	Courtenay Jones
College/Employer:	Zeelandia

What new skills and knowledge did this course give you?	<p>This course gave me so many new skills and knowledge. The main ones that stood out to me was the tip for glazing entremets and how to save the glaze after. Also, dusting choux pastry with icing sugar to have a smooth top after bake was a great tip that I will use in the future!</p> <p>Also twisting bread before the oven to give it a unique look after bake was really interesting for me. I also learned how to braid bread with 2 strands! I liked the idea of incorporating different flavors/ingredients using one dough, to create many different results.</p>
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How do you think you will use these skills in your studies and/or workplace?	<p>I will mainly use the skills from the fermented section of the course in my workplace. I'm excited to recreate some of the recipes I've learned using the ingredients from Zeelandia and also I'm inspired to try some of my own flavor combinations.</p>
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<p>Did you notice any cultural differences between Swiss baking and baking in the UK? How do you think these might influence your baking in the future?</p>	<p>I noticed in Swiss baking that they like to use methods that have been used for hundreds of years to reduce waste. I think this is something we should take on board more in UK baking. They also seem to like to use a lot of fruits and nuts in their baked goods. Also in confectionery, they mainly use couverture chocolate whereas in the UK, this is mainly just used for high end desserts and we use a lot of chocolate (I learned that there is a difference between the 2!). And their desserts tend to have layers of components for entremets, whereas in the UK, we mainly have sponge cakes.</p> 
<p>Were there any products and/or baking methods that you found particularly interesting or unusual?</p>	<p>I found the fig bread really interesting, having a heavily fruited dough encased in a thin layer of dough and decorated was something I'd not seen before and I'm excited to use this idea to create my take on it. Also the cake in a jar idea is something I want to recreate!</p> 
<p>Did the course live up to your expectations? What for you were the highlights? Were there any disappointments?</p>	<p>Yes it definitely lived up to my expectations. All the bakers at Richemont explained themselves really well and explained why they did what they did in detail. They were so kind and patient and made the course interesting. I'm inspired to recreate a lot of the recipes I've learned. The whole trip was a highlight for me. I wouldn't change a thing.</p>

What recommendations can you suggest that would improve this course for future students?	I have no recommendations to improve the course, it was amazing.
Were the travelling and accommodation arrangements satisfactory?	Yes! It was very well organized. Thank you!