



Make Me a Baker



PHOTOGRAPH ALAN BENSON

**BAKECLUB'S 6-MONTH PROGRAM
FOR BAKING BRILLIANCE**



What is Make Me a Baker?

Make Me a Baker is BakeClub's unique 6-month program designed to make you a confident, inspired and skilled baker - no matter your current ability!

Currently the only baking course of its kind available in Australia, 'Make Me a Baker' is hosted by Anneka Manning and comprises of a series of hands-on classes, workshops, online forums and at-home projects. It not only covers the basics of baking but also the more challenging techniques as well.

You will follow the entire baking process from learning how to adjust and adapt recipes right through to presenting and styling your finished product with tips and tricks from industry professionals.

Throughout this comprehensive program, you will learn not only the 'how' but also the 'why' of baking, exploring the science behind it and giving you the know-how and confidence to be a brilliant baker.



How Does Make Me a Baker Work?

Make Me a Baker will build your baking competency in a progressive, practical and enjoyable way, equipping you with skills you can apply to all future baking endeavours. In addition to the core baking basics and more complex techniques, you will also learn about plating, presentation and styling.

The 10 hands-on group sessions will take place on five full days. You will be encouraged to experiment and practise what you've learned between the group sessions through at-home projects. You will also have access to an exclusive online forum, enabling discussion with fellow students and giving you direct contact with Anneka between sessions to discuss any challenges that arise or ask questions that come up.

Best of all, you will get to share this fantastic journey with a group of like-minded people with a love of baking, learning from each other and sharing successes as you progress. The grand finale of the program will be an exciting graduation, giving you the chance to showcase your new baking skills to your friends and family, as well as your classmates, in a fun social event.

Is Make Me A Baker For Me?

Make Me a Baker is suitable for all baking levels: from beginner to experienced. You will master all aspects of baking, from the absolute basics right through to advanced techniques, as well as developing your own style of baking and learning how to create beautiful artisan-style baked goods.

HOME COOKS

Do you have a passion for baking and love the creative outlet it allows you?

Allow yourself to be immersed in all things baking with our 6-month Make Me a Baker program. You will discover new baking skills and unmatched confidence while being surrounded by like-minded people who all love baking as much as you do!

Make Me a Baker will give you the creative outlet you've been looking for and enable you to fill your spare time with something truly enriching. Not only will you feed your own creativity, but you will share your new skills and confidence with those closest to you too – trust us, your friends and family will love you for it!

HOME BUSINESS OWNERS

Are you thinking of starting up a home-baking business?

Our 6-month Make Me a Baker program will give you the confidence and teach you the skills you need to turn your love of baking into a business. You will explore your creativity and develop your own unique style of baking, learning to create beautiful, artisan-style home-baked goods and get paid for what you love to do!

CAFE OWNERS

Have you been looking for a way to make your café stand out?

Our comprehensive 6-month Make Me a Baker program will give you the know-how and confidence to bring home-style baking to your café. Learn all the tricks you need to bake your own artisan-style goods allowing you to stop out-sourcing mediocre baked goods and create your own style of baking. Become known for your baking and turn your customers into loyal followers and your café into the local place to go!

The way the course is set up is perfect – you build on your knowledge step by step and you understand the how and why of baking which helps make more sense of it all. I honestly loved everything about it.

KARLA UREMOVIC
MMAB GRADUATE

PHOTOGRAPH: ALAN BENSON

I have gone from a 'bake a packet only' kind of girl to running a small baking business all thanks to this amazing program. Don't wait to join!

LISA FROST,
MMAB GRADUATE

PROGRAM OUTLINE

Module 1	Strong Foundations: baking basics
Module 2	It's All in the Mix: simple mixing methods
Module 3	Recipe Know-how: how to read recipes and start writing your own
Module 4	Cream with Confidence: creaming methods and when to use them
Module 5	The Science of Baking: understanding the 'why'
Module 6	Pastry Perfection: pastry-making essentials
Module 7	Whisk Like a Pro: whisking techniques and all things egg
Module 8	Advanced Pastry: beyond the shortcrust
Module 9	Rise to the Occasion: baking with yeast
Module 10	Showing Your Best Side: picture-perfect presentation and decoration
	*with special guest presenters
Show Off Your Skills	Make Me a Baker Graduation



WHAT DO I GET?

- Anneka's extensive knowledge, and her fail-safe, tried-and-tested recipes, plus the use of fantastic high-quality products, equipment and appliances courtesy of our valued partners
- Use of the state-of-the-art kitchen in hands-on sessions in an intimate group of just 12
- 40% off KitchenAid appliances*
- A selection of vanilla ingredients and cake decorating products from Queen
- A copy of Anneka's latest book *BakeClass*
- A Make Me a Baker apron
- Special discounts for selected baking products and services
- Recipe and information kits for every hands-on session
- Take-home boxes at the end of each session with all the goodies you make
- A very special graduation event to show off your new skills to family and friends while celebrating everything you've learnt with your fellow bakers
- Lifetime membership to the exclusive Make Me a Baker Alumni program, which is only open to students of the program

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Our Story

WHAT IS BAKECLUB?

BakeClub is Anneka Manning's Sydney-based baking school. Through face-to-face classes and online resources, BakeClub teaches home cooks the core principles of baking in practical and approachable yet inspiring ways. It gives people the know-how and skill to bake with confidence and success, helping to bring 'real' baking into their homes.

WHO IS ANNEKA MANNING?

With over 30 years' experience as an author, food editor, writer, consultant, teacher and publisher, Anneka has worked for an impressive list of leading food publications – including *Australian Gourmet Traveller*, *Australian Good Taste* and *The Australian Women's Weekly* – as well as appearing on television and having regular radio segments.

Anneka has also compiled and written a number of successful, award-winning books, including *Good Food* and *More Good Food* (Text Publishing). She was also the editor, publisher and a contributor of the highly successful *Mastering the Art of Baking* (Murdoch Books). Her latest book, *BakeClass*, was published by Murdoch Books.

Anneka's strong home economics training and extensive experience in food media sets her apart as a baking teacher – she helps people understand not only the 'how' but also the 'why' of baking, and the science behind it. Anneka knows the types of recipes you want to bake at home, and understands that they need to come with appropriate information, helpful tips and inspiration to be achievable for the home cook.



“I have had the most amazing experience and know that I have learned from one of the best in the biz. Anneka's program has not only deepened my knowledge of the fundamentals of baking so integral to success, I feel that I now bake with greater instinct, passion and creativity.”

CATE TIBBERTSMA,
MMAB GRADUATE

PHOTOGRAPH LUISA BRIMBLE

How Do I Become a Brilliant Baker?

THERE ARE ONLY 12 PLACES AVAILABLE FOR EACH MAKE ME A BAKER PROGRAM.
PLEASE CONTACT US NOW TO FIND OUT MORE:

Register your details and find out more at www.makemeabaker.com.au

Call us on (02) 9399 7645

Email us at info@bakeclub.com.au



PHOTOGRAPH CLOCKWISE FROM TOP LEFT LUISA BRIMBLE, JEREMY SIMONS, LUISA BRIMBLE, ALAN BENSON



@bakeclub.australia



@bakeclub_australia



@anneka_manning



@annekamanning



@BakeClubAU