



# Sourdough Coaching Hub



## Learn the Craft. Master the Fermentation.

An Artisan Bread solution applied for Busy Hotel & Restaurant Kitchens with Sourdough ready mix flour solutions for premium bread making with minimal effort letting you focus on your own recipes.

Peber's **fresh starter cultures** and **pre-blended flours** makes it easy for hospitality teams to bake top-quality breads — even without an in-house baker. Peber is able to train any passionate member of your team, chef, demi-chef, chef de partie, pastry chef **in 48 hours**

Our solutions are ideal for hospitality, let you offer fresh-baked Sourdough breads without the hassle attached with it :

- ✓ Increase your GP over current £ supplier
- ✓ Impressing guests with healthy artisan flavours
- ✓ Reduce prep time in busy kitchens

Whether you want a crusty sourdough for your bread basket or a soft roll for table service, a toast for breakfast, Peber gives your kitchen the tools to do more, helping you strengthening your brand.

**The Sourdough Coaching Hub for Pro** : our Peber Sourdough Tuition is designed for professionals from the hospitality business who want more than just recipes. François' knowledge is grounded in over 45 years of empirical baking experience, self-study, professional courses, and experimental science.

## Why Choose SCH?

- **Personalised Coaching** — tailored to your skill level, from first-time starter to aspiring professional craft baker seeking to upgrade their skills and grow their brand with hands-On Learning with science-based techniques blended with artisan tradition.

SCH operates under the banner of **Peber Limited**, an exclusive importer specialist of the French quality flours of the [Moulins d'Antoine](#). Peber can address both your baking ingredients needs, strengthen your know-how, guiding you on a successful baking journey.

## What You'll Gain over 2 days included in the price :

- Mastery of fermentation timing, dough handling, and shaping.
- The ability to troubleshoot and fix common sourdough problems.
- Advanced skills with heritage grains, enriched sourdoughs with inclusions techniques.
- Confidence to create loaves that look beautiful *and* taste unforgettable.
- The use of our healthy, thriving mother starter, originally created in 1992 and refreshed daily ever since, [free of charge](#) for you when you reserve and attend a SCH Pro attendance.

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**[Purchase today your SCH-PRO](#)**

**Peber Limited** <sup>TM</sup>

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