



QUESTIONNAIRE

Configure your Bakery & Pastry workshop

Answer a few questions about your bakery project — type, trainees, infrastructure, products and quantities. Our team uses your answers to prepare a tailored, non-binding proposal.

How it works

1. Tick one answer ☐ — or several ☐ where more than one answer is possible — and fill in the lines.
2. Questions marked  only apply if you gave the answer named there.
3. Hand the completed sheet back at our stand — or send a photo or scan to **sales@dmhamburg.de**.

What we ask

- | | |
|--|---|
|  Your contact details |  Additional facilities |
|  Type of bakery & pastry workshop |  Production |
|  Number of trainees |  Project information |
|  Technical infrastructure & site planning | |



Prefer to answer online?

Scan the QR code with your phone — the configurator opens right away.
dmhamburg.com/en/tvet-departments/bakery-pastry/configurator

Your contact details

To prepare a quotation, we kindly ask for your contact details.

SALUTATION	
☐ Mr ☐ Ms	
FIRST NAME	LAST NAME
TITLE & FUNCTION	
INSTITUTION THE OFFER IS INTENDED FOR	
CITY	COUNTRY
E-MAIL	PHONE / MOBILE

We use your details only to prepare your offer. Privacy Policy: dmhamburg.com/en/privacy

1 STEP 1 OF 6 Type of bakery & pastry workshop

What is your bakery planned to be used as?

Bakery planned as

- ☐ Production bakery with training
Produces for sale and trains apprentices at the same time.
- ☐ Training bakery with limited production
Focus on training; production on a small scale.
- ☐ Production bakery without training
Commercial production only — the trainee step is skipped.

2 STEP 2 OF 6 Number of trainees

Skip this step if you chose: "Production bakery without training"

How many trainees do you expect?

Expected number of trainees

- ☐ 15–24 ☐ 24–35 ☐ More than 35

↳ If "More than 35":

Planned number of trainees

Will the bakery work in shifts (e.g. 2 × 8 hours)?

☐ Yes ☐ No

Is an increase in the number of trainees planned in the near future?

☐ Yes ☐ No

3 STEP 3 OF 6 Technical infrastructure & site planning

Is the following infrastructure secured on site?

Is a reliable power supply guaranteed on-site 24/7? **ESSENTIAL** ☐ Yes ☐ No

Are you interested in renewable energies as an additional power source? ☐ Yes ☐ No

Is a reliable supply of treated water guaranteed on-site 24/7? **ESSENTIAL** ☐ Yes ☐ No

Is partial or full room air conditioning available on-site? **RECOMMENDED** ☐ Yes ☐ No

Is a fully or partially adjustable ventilation (air exchange) system available on-site? **RECOMMENDED** ☐ Yes ☐ No

Are buildings available for the entire bakery project on-site? ☐ Yes ☐ No

If "No": If no fixed local construction project is planned yet, DMH alternatively offers a prefabricated building solution. For this, the following details are required:

↳ If "No":

1) Purpose of the building(s)

↳ If "No":

2) Dimensions of the building(s)

General process and building planning

Based on the parameters you have selected, Didaktik Manufaktur Hamburg can prepare a non-binding plan for the overall concept of your project, including the production workflow, the recommended building services and, where applicable, the room concept.

Would you like to receive such a planning concept? ☐ Yes ☐ No

↳ If "Yes":

Is there already a building intended for the project? ☐ Yes ☐ No

If "Yes": For this, a plan of the existing building that is as accurate as possible is required.

If "No": For this, the available building plot and its dimensions are required.

↳ If "Yes":

Upload the plan of the existing building (optional)

📎 Please attach the documents when you send us this sheet by e-mail (sales@dmhamburg.de) — or hand over a copy at our stand.

Details

Additional facilities

Is the following additional infrastructure planned?

Theory & classroom

Is subject-related basic theory part of the training? **RECOMMENDED** ☐ Yes ☐ No

↳ If "Yes":

Is suitable classroom equipment available? ☐ Yes ☐ No

↳ If "Yes":

Would you like basic experiment sets for the theory lessons? ☐ Yes ☐ No

Laboratory

Is a basic laboratory planned, e.g. for quality control? **RECOMMENDED** ☐ Yes ☐ No

↳ If "Yes":

Is suitable laboratory equipment, including furniture, available? ☐ Yes ☐ No

Shop & café

Is a sales point (shop) planned for the bakery? **RECOMMENDED** ☐ Yes ☐ No

Recommended for a direct increase in revenue.

↳ If "Yes":

Should the shop include a bakery café with warm snacks, cold drinks etc.? ☐ Yes ☐ No

↳ If "Yes":

Should we offer complete interior and exterior furnishing for it? ☐ Yes ☐ No

Delivery

Is a delivery solution for customers with your own vehicles planned? **RECOMMENDED** ☐ Yes ☐ No

↳ If "Yes":

Would you like a proposal for this? ☐ Yes ☐ No

5 STEP 5 OF 6 Production

What should be produced, and in what quantities?

Choose the end products and the planned daily quantity per category.

We use this to size ovens, proofers, mixers and cooling, and to align the material flow.

Bread

Products

Multiple answers possible.

☐ Baguette, rolls, wheat bread,
mixed bread

☐ Wholemeal and grain bread

☐ Brioche, milk bread, sweet yeast
bread

☐ Others

↳ If "Others":

Other products or special wishes

Daily quantity (total)

☐ 100–250 units

☐ 250–600 units

☐ More than 600

↳ If "More than 600":

Desired quantity per day

Vienniserie

Products

Multiple answers possible.

☐ Croissant

☐ Raisin swirl

☐ Brioche

☐ Chocolate Swiss roll

☐ Swiss brioche

☐ Others

☐ Chocolate croissant

☐ Apple turnover

☐ Palmier

☐ Apricot pastry

☐ Loaf cakes

↳ If "Others":

Other products or special wishes

Daily quantity (total)

☐ 100–200 units

☐ 200–400 units

☐ More than 400

↳ If "More than 400":

Desired quantity per day

Pâtisserie

Products

Multiple answers possible.

☐ Layer cakes

☐ Cheesecakes & fruit cakes

☐ Éclair, macaron, mille-feuille (Napoleon)

☐ Others

☐ Cream cakes & tortes

☐ Celebration cakes & entremets

☐ Opéra cake, Saint-Honoré cake

↳ If "Others":

Other products or special wishes

Daily quantity (total)

☐ 10–20 units

☐ 20–40 units

☐ More than 40

↳ If "More than 40":

Desired quantity per day

Packing & labelling

Do you plan a packaging and labelling solution for the selected products?

☐ Yes ☐ No

↳ If "Yes":

Only for part of the production? Please specify which products:

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STEP 6 OF 6

Project information

What is known about the project?

Why this matters to us

Depending on who finances a project, there are often specific priorities — not always visible at first glance. With our experience with these institutions, we take them into account from the start. Knowing the budget helps us stay within the available framework. Whether a small sub-project or a turnkey project: the more we know in advance, the better we can tailor our proposal.

Is the project already financed?

☐ Yes ☐ No ☐ Unknown

Which institution finances the project?

When should the project be implemented?

Is there a defined budget?

Is it a new or an ongoing project?

☐ New project

☐ Ongoing project

Is your request a budgetary request?

☐ Yes ☐ No

A price estimate for planning or financing, not yet a firm order.

Is there a deadline (offer submission, implementation or financing)?

Other relevant information

Anything else you would like to tell or ask us?

Thank you! Please hand this sheet back to our team — or send it to sales@dmhamburg.de.

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TRADE FAIR / EVENT

DATE

TALKED TO

NOTES