



Programme

- **Duration:** 1h30 course, 1 day of learning*
- **Difficulté:** Easy

Chapter 1 : Exploring the recipe

- What is the recipe?
- What equipment is required to make traditional baguettes?

This chapter will allow you to organize yourself before launching the production process.

Chapter 2 : Making good dough

- What role does each ingredient play in making dough?
- What happens in the kneading process?

Chapter 3 : Making baguettes

- What happens from shaping the baguette until cooking and conserving it ?
- How can I identify the defects baguettes have and how can I make better baguettes ?

This chapter has explanatory videos to show you **each stage in the production process**. You'll also find many tips to help you **adapt the recipe** to your own environment.

***Accessibility:** You'll have a 24/24 and 7/7 access to the course connecting on our learning platform during 21 days after your registration date.

The course duration is indicative. It's important that you follow the training at your own rhythm. The learning duration correspond to the course reading and rereading, to the note taking and the final test. You can reread the course 5 times and begin the quiz when you feel ready. You can take the test only 3 times.

Objectives

- To learn how to make the French Baguette
- To understand key factors to take in account in your work environment
- To discover the steps to making a Baguette, the ingredients and equipment required

The + of the training

- A recipe adapted to 3 kneader technologies and 2 different oven
- Images of manual shaping seen from different angles for a better learning
- Our experts tips and tricks to adapt the recipe to your environment
- A training certificate to highlight your competences

For whom ?

- People in charge of bakery production
- Chief production
- Sales in bakery industry