



Programme

- **Duration:** 1 day course, 2 days of learning*
- **Difficulté:** Easy

Understanding how to use the ingredients in making a French Baguette is important to succeed its production.

That is why we offer a training package to master the recipe and production of that famous French bread, together with all the elements to better use the two ingredients of its production.

Course 1 : The Wheat

This course will make you discover the wheat cereale, from its culture to bread fabrication.

Thanks to this training, you'll better understand your miller's supply and flour's specificities, be able to discuss with him and control your bread production.

- **Chapter 1:** What should we know about wheat ?
- **Chapter 2:** How do we get from grain to bread ?
- **Chapter 3 :** Where can it be found ?

Course 2 : The Yeast

The aim of this course is to study the necessary knowledge about yeast (History, production, storage) and to master the different types of yeast to be able to choose the one that suits your need

- **Chapter 1:** Yeast origin and culture
- **Chapter 2:** Baking yeast: Types, profiles and packaging styles
- **Chapter 3 :** Applications: Choose the right yeast, tips and tricks, train yourself.

Course 3 : The French baguette

Finally, you'll discover the baguette recipe, and how to master its production.

- **Chapter 1:** Exploring the recipe
- **Chapter 2:** Making good dough
- **Chapter 3:** Making baguettes

***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 understand wheat and yeast role in bread making and to recognize which product to use
- To be able to discuss with your ingredients provider
- To master the use of it and the Baguette production
- To understand key parameters to take in account in your work environment

The + of the training

- Animations to understand wheat history and culture, and yeast fabrication
- A recipe adapted to 3 kneader technologies and 2 different oven
- The manual shaping from different point of view for a better learning
- Our experts Tips and tricks to adapt the recipe to your environment
- A training certificate

For whom ?

- Chief production
- Professionals in charge of bread making
- People in charge of ingredients buying
- Teachers / Trainers
- Sales team in the bakery industry

