

# The essentials (ingredients)

-Online training-



## You are

Professional in charge of bakery products, pastry or Production Team Leader.



## Objectives

- Describe the essential ingredients in baking and pastry-making: composition, types, names, manufacturing processes, characteristics, quality criteria and roles in baking and pastry-making.
- Keep and store each ingredient correctly.
- Select the raw materials adapted to your productions.

## You are

Sales representative or distributor of ingredients in the field of bakery and/or pastry.



## Objectives

- Describe the essential ingredients in baking and pastry-making: composition, types, names, manufacturing processes, characteristics, quality criteria and roles in baking and pastry-making.
- Keep and store each ingredient correctly.
- Identify the essential raw materials in baking and pastry-making adapted to a customer's production and advise him/her on them.

## Prerequisite

No prerequisites.

## Equipment required

- Have a mobile phone, tablet or computer.
- Have internet/web access and an email address.



*Baguette Academy*

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## Duration

The course is available for 21 days. The reading time of the course is 60 min or 1 day of learning (reading, proofreading, note taking, practice time).

The duration of the course is indicative. It is important that you go at your own pace.

## Accessibility

To access the course, you need an internet connection and a computer, tablet or mobile phone. Once you have registered, you have 24/7 access to the course from our training platform for **21 days** from the date of registration.

If necessary, a user guide will help you to use your training space, and we answer all your questions on [helpdesk@baguetteacademy.com](mailto:helpdesk@baguetteacademy.com)

**Do you have a disability?** Contact us and we will help you with your training.

## Teaching method

The "The essentials (ingredients)" course provides **knowledge** and **know-how** directly related to your professional practices. The training is **interactive** and includes **all types of resources** (text, image, sound and video). The theory and knowledge phases are combined with application in the form of self-correcting activities. The successful completion of these activities will attest to your attendance at the course.

The training is intended to be as practical as possible so that **you can instantly reproduce the skills you have learned in your working environment**. The aim is to go at your own pace, so you will be able to read the course chapters in the desired order and repeat them as many times as necessary.

## Evaluation

A final quiz is available at the end of the course to validate the knowledge acquired. This evaluation is accessible on condition that you have completed all the chapters of the course.

It is possible to retake the quiz 3 times.

When you reach 80% of success in the final evaluation, a training certificate is automatically delivered to you.

## Management

A discussion area is available to exchange between learners on the platform. For any questions, contact the support service by:

- E-mail : [helpdesk@baguetteacademy.com](mailto:helpdesk@baguetteacademy.com)

- Phone : 00 33 4 28 29 02 24

Possibility of connecting with a baker trainer to complete these exchanges thanks to personalized support by phone or video (**paid option**).



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## Program

### • Wheat

- ✓ Chapter 1: What do we need to know about wheat?
- ✓ Chapter 2: How do we go from grain to bread?
- ✓ Chapter 3: Where is this ingredient found?

### • Wheat flour

- ✓ Chapter 1: Discovering the know-how of the miller.
- ✓ Chapter 2: Knowing your flour.
- ✓ Chapter 3: Controlling production.

### • Yeast

- ✓ Chapter 1: Origins and culture of yeast.
- ✓ Chapter 2: Baking yeast - types, formats, packaging.
- ✓ Chapter 3: Choosing your yeast - tips and tricks.

### • Butter

- ✓ Chapter 1: Composition and production of butter.
- ✓ Chapter 2: Types, designations and storage of butter.
- ✓ Chapter 3: Applications and roles of butter in baking.

### • Margarine

- ✓ Chapter 1: Composition and production.
- ✓ Chapter 2: Margarine in baking.

### • Vegetable oils

- ✓ Chapter 1: Composition and production of oils.
- ✓ Chapter 2: The different types of oil.
- ✓ Chapter 3: Oils in baking.

## The + of the training

- Animations to understand the cultivation and manufacture of these raw materials.
- Voiceover available.
- Training exercises and tips and tricks.
- Training certificate.

