



Programme

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

Chapter 1 : All you need to know about the recipe

- What is the recipe to make the Pain au chocolat?
- What are the ingredients and the equipment required to make the viennoiserie?

This chapter will allow you to organize yourself before launching the production process by familiarizing with the ingredient and equipment needed.

Chapter 2 : Making leavened layered dough

- What are the specificities of leavened layered dough?
- What role does each ingredient play in making the dough?

The second chapter presents the dough to achieve in order to produce Pains au chocolat. This is the key stage of the whole production.

Chapter 3 : Making the Pains au chocolat

- What techniques do you need to know?
- How can you identify the defects in your Pains au chocolat and solve these problems?

This chapter helps you to master a uniform production day after day, by better understanding the technical aspect of the recipe and the key elements to take into account

***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 Pain au Chocolat
- To understand key factors to take in account in your work environment
- To discover the steps to making a Pain au chocolat, the ingredients and equipment required

The + of the training

- A recipe validated by leading bakers
- Explanation videos for each fabrication step
- Our experts' tips and tricks to adapt the recipe to your environment (Temperature)
- A training certificate to highlight your competencies

For whom ?

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