

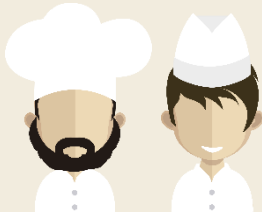
The French croissant

-Online training-



You are

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



Objectives

- Identify the ingredients and their roles.
- Detail the steps involved in leavened layered viennoiserie.
- Produce croissants.
- Correct manufacturing defects.

You are

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



Objectives

- Identify and advise your customer on the choice of these raw materials for their production (flour, butter, etc.).
- Explain the manufacturing process of leavened layered viennoiserie.
- Advise your customer on the manufacturing process of croissants and the corrective actions to be taken in case of manufacturing defects.

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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02/2023

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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

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

Teaching method

The "The French croissant" 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
- 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

- **Chapter 1: All about the recipe**

- ✓ What is the recipe for the pure butter croissant?
- ✓ What ingredients and materials are needed to make croissants?

The first chapter will familiarise you with the ingredients and materials needed before you start making croissants.

- **Chapter 2: Making leavened layered viennoiserie**

- ✓ What are the specificities of leavened layered viennoiserie?
- ✓ What is the role of each ingredient in making the dough?

This second chapter presents the dough to be made for the production of croissants. This is the key step in the preparation of pastries.

- **Chapter 3: Making the croissant**

- ✓ What techniques do you need to know?
- ✓ How to identify and resolve croissant defects?

The final chapter of your course will help you control the consistency of your production by understanding the manufacturing techniques and key elements to consider.

The + of the training

- Recipe approved by leading bakers.
- Explanatory videos for each key step.
- Tips and tricks from our experts to adapt the recipe.
- A training certificate to showcase to your customers or in your professional environment.

