

The wheat flour

-Online training-



You are

Professional in charge of bakery and pastry products or production team leader.



Objectives

- Describe the steps involved in making flour.
- Differentiate between millstone flour and cylinder flour.
- Recognise the quality criteria of a flour.
- Name the flour correctors and their uses.
- Identify the components of flour, their roles in bread making and the different types of flour.
- Preserve and store flour.
- Select the right flour for your production.
- Correct the defects of the dough according to the flour used.

You are

Salesperson or Distributor of ingredients in the bakery and/or pastry field.



Objectives

- Describe the steps involved in making flour.
- Differentiate between millstone flour and cylinder flour.
- Recognise the quality criteria of a flour.
- Name the flour correctors and their uses.
- Identify the components of flour, their roles in bread making and the different types of flour.
- Identify the flour adapted to a customer's production and advise him on this raw material.

Prerequisites

No prerequisites.

Equipment required

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



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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 wheat flour" 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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Programme

- **Chapter 1 : Discover the know-how of the miller**

- ✓ How is flour made?
- ✓ How to determine if a flour is breadmaking?

In this chapter you will learn about the process of flour production and the miller's skills in ensuring the consistency of the flours.

- **Chapter 2 : Know your flour**

- ✓ What are the ingredients of flour?
- ✓ What is the role of each ingredient?
- ✓ What are the properties of flour?

In this chapter you will explore in detail each of the components of flour to understand why wheat flour is essential for making leavened dough.

- **Chapter 3 : Controlling your productions**

- ✓ How to choose your flour?
- ✓ What information should be taken into account?
- ✓ How do you adapt the process to your flour?

This third chapter will give you tips on selecting the right flour for your needs. We will also give you tips on how to make French bread even if your flour is not ideal.

The + of the training

- An animation on the making of flour.
- Advice on how to correct your flour.
- Tips and tricks for choosing the right flour for your needs.
- All the flour analyses detailed and explained.

