

The Margarine

- Online training-



You are

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



Objectives

- Describe the composition, nutritional benefits of margarine and the methods of manufacture.
- Characterise the types of margarine by their properties.
- Preserve and store margarine.
- Select the type of margarine adapted to its production.

You are

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



Objectives

- Describe the composition, nutritional benefits of margarine and the methods of manufacture.
- Characterise the types of margarine by their properties.
- Identify the type of margarine adapted to a customer's production and advise him/her 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 margarine " 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 : Composition et production**

- ✓ How was margarine born?
- ✓ What are its ingredients?
- ✓ Under what conditions are its ingredients not considered harmful to health?
- ✓ How is margarine made?

This first chapter will introduce you to the components of margarine and the manufacturing process.

- **Chapter 2 : Margarine in bakery**

- ✓ What measures are used to characterise the behaviour of different margarines?
- ✓ How can you take advantage of margarines in your preparations?
- ✓ What are the advantages of this ingredient?

In this chapter, the practical aspects of margarine will be presented in order to optimise its use in baking.

The + of the training

- The whole history of margarine.
- Tips and tricks for differentiating between the different types of margarine.
- Advice on how to choose the right margarine for your needs.
- Training in sequences of up to 10 minutes.

