



## Programme

**Duration:** 1h30 min course, 1 day of learning\*

**Difficulty:** Medium

### Chapter 1: Preparation

This chapter introduces the recipe and the fabrication steps to make brioches.

We'll also go over the **equipment** required and the **ingredients**.

It will allow you to organize your production and to understand the role played by each ingredient.

### Chapter 2: Producing the leavened dough

This chapter includes the description of each step:

Resting, division, pre-shaping, and videos to show you how to succeed them.

We'll give you some advice to identify and correct dough default.

### Chapter 3: Producing the leavened dough

Making brioches requires technical know-how and precise gestures.

This part is about shaping techniques of different types of brioches, until the preparation of cooking process: Nanterre brioche, crown, brioche à tête ...

You will have demonstration videos of the gestures required. Afterwards, you can apply this knowledge in your own bakery and improve quickly!

### Chapter 4: Producing the leavened dough

For each cooking process, the bake time is given.

In this chapter, we'll present you criteria to verify to check the quality of your brioches, advice to correct the defaults and tips to adapt the recipe to your particular conditions and desire.

Be creative ...!

**\*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

- Knowing the specificities of brioche dough
- Fully understanding its production
- Adapting the recipe to your environment

## The + of the training

- Explanation videos for each fabrication step
- Our experts' tips and tricks to adapt the recipe to your environment
- Advice to customize the shape of your brioche according to your desire and taste
- A training certificate to highlight your competencies

## For whom ?

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