

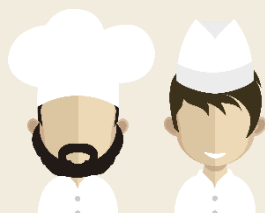
Wheat

-Online training-



You are

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



Objectives

- Describe the cultivation of wheat and name the types of wheat.
- Identify the players in the wheat-flour-bread chain.
- State the components of a wheat grain, their roles in bread-making and the technological characteristics.
- Select the varieties of soft wheat adapted to their production and according to quality criteria.
- Identify the wheat-producing countries and the characteristics of wheat according to geographical areas.

You are

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



Objectives

- Describe the cultivation of wheat and name the types of wheat.
- Identify the players in the wheat-flour-bread chain.
- State the components of a wheat grain, their roles in bread-making and the technological characteristics.
- Identify the variety of soft wheat suitable for a customer's production and advise him/her on this raw material.
- Identify the wheat-producing countries and the characteristics of wheat according to geographical areas.

Prerequisites

No prerequisites.

Equipment required

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



Wheat

-Online training-



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 "Wheat" 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**).



Wheat

-Online training-



Program

- **Chapter 1 : What do you need to know about wheat?**

- ✓ How does wheat grow?
- ✓ Who is involved in its production?
- ✓ Can all wheat be used to make bread?

This chapter will provide you with the necessary knowledge about the wheat grain and which type of wheat will be useful in baking.

- **Chapter 2 : How do you go from grain to bread?**

- ✓ Why is the wheat grain ideal for bread making?
- ✓ What happens during the bread-making process to produce a bread with a crisp crust and a light, airy crumb?
- ✓ Which wheat varieties to choose for successful bread?

This second chapter will enable you to distinguish which wheat varieties are ideal for producing French-styles bread.

- **Chapter 3 : Where is this ingredient found?**

- ✓ Where does the wheat come from?
- ✓ Which countries produce the most wheat?
- ✓ What are the characteristics of wheat in different geographical areas?

This third and final chapter will give you a better understanding of where you can get wheat.

The + of the training

- An overview of the history of this cereal.
- Animations to understand the cultivation of wheat.
- Training exercises.
- Voiceover available.
- Certificate of training for your customers or in your professional environment.

