

Ambient bulk fermentation

- Online training -



You are

A professional in charge of bakery products or a production team leader.



Objectives

- Produce bread and pastries with the ambient bulk fermentation process.
- Know the temperatures and blocking times.
- Set up the ambient bulk fermentation technique in your environment.
- Organize production according to available teams and working hours.
- Identify how the ambient bulk fermentation can meet your needs.
- Identify the advantages and disadvantages of this technique.

You are

A sales representative in the bakery or pastry sector.



Objectives

- Know the different stages of setting up ambient bulk fermentation.
- Know the temperatures and blocking times.
- List the necessary equipment.
- Advise on the implementation of ambient bulk fermentation.
- Identify the advantages and disadvantages of this technique.

Prerequisite

No prerequisite

Equipment needed

- Be equipped with a smartphone, tablet or computer.
- Have Internet /online access and an email address.



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Duration

The course is accessible for 21 days.

The reading duration of the training is 15 min, and 1 hour of learning: reading, note taking, practice time, etc.

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 smartphone. Once registered, you have access to the course 24/7 from our training platform for 21 days from the date of registration.

If necessary, a welcome booklet will help you use your training space, and we are available to answer all your questions at helpdesk@baguetteacademy.com

You have a disability/needs? Contact us and we will support you in your training process.

Teaching method

The “Ambient bulk fermentation” training brings knowledge and know-how directly related to your professional practices. The training is interactive and includes resources of all types (text, image and sound). The theorization phases and the contribution of knowledge are associated with applications in the form of self-correcting activities. Successful completion of these activities will attest to your attendance and participation in the training.

The training is intended to be as practical as possible so that you can instantly reproduce the skills acquired in your work environment. The goal is to go at your own pace, so you can read the lessons in the desired order and repeat them 5 times if necessary.

Evaluation

A final test is available at the end of the training to validate the skills. This assessment is accessible on condition that you have completed all the sequences of the course.

It is possible to retake the test 3 times.

By achieving a score of 80% on the final test, you will validate the course.

Framing

Throughout the training, a forum is available to communicate with the other participants. You can interact with them to ask questions and/or answer theirs, and share your creations. A moderator will ensure the smooth running of these peer-to-peer interactions.

You can participate in these discussions with personalized Live Support by phone or Skype with a baker trainer (paid option).



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Programme de la formation

- **Fermentation**
 - ✓ How yeast works according to temperature.
- **How to set up the ambient bulk fermentation ?**
 - ✓ The manufacturing process.
 - ✓ Blocking temperatures and times.
 - ✓ The material to have.
 - ✓ Advice and tips to know.
- **How do I know if this technique meets my needs?**
 - ✓ The advantages and disadvantages of this technique.
 - ✓ The quality of the final product.
- **Activities**
 - ✓ Simulation and resolution of problem situations.
 - ✓ Training exercises.

The + of the training

- Concrete situations with reflection activities.
- Downloadable summary with comparison table of the 7 fermentation techniques.
- Access to the exchange forum between professionals and apprentices.

