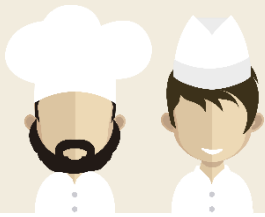# Pre-proofed retarded proofing
- Online training -

You are

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

Objectives

- Produce bread and pastries with the pre proofed retarded proofing process.
- Know the temperatures and blocking times.
- Set up the pre proofed retarded proofing technique in your environment.
- Organize production according to available teams and working hours.
- Identify how the pre proofed retarded proofing 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 pre proofed retarded proofing .
- Know the temperatures and blocking times.
- List the necessary equipment.
- Advise on the implementation of pre proofed retarded proofing .
- 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 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 "Pre-proofed retarded proofing" 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

- **Fermentation**
  - ✓ How yeast works according to temperature.

- **How to set up the pre proofed retarded proofing ?**
  - ✓ 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 pre-proofed retarded proofing.
  - ✓ 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.