

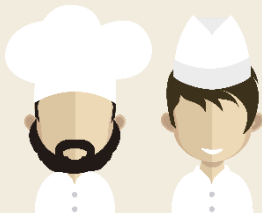
# The Baguette and its ingredients

- Online training -



## You are

Professional in charge of bakery products, pastry or Production Team Leader.



## Objectives

- Detail the essential ingredients for making the French baguette: composition, types, characteristics, roles and uses.
- Keep and store each ingredient correctly.
- Select the raw materials suitable for your production.
- Identify the ingredients and their roles.
- Detail the steps involved in making bread dough suitable for a baguette.
- Produce French baguettes.
- Correct manufacturing defects.

## You are

Sales representative or distributor of ingredients in the field of bakery and/or pastry.



## Objectives

- Explain the essential ingredients for making a French baguette: composition, types, characteristics, roles and uses.
- Identify and advise your customer on the choice of these raw materials for their production.
- Explain the manufacturing process of the bread dough adapted to a baguette.
- Advise your customer on the manufacturing process of a French baguette and the corrective actions to be taken in case of manufacturing defects.

## Prerequisite

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](mailto:helpdesk@baguetteacademy.com)

**Do you have a disability?** Contact us and we will help you with your training.

## Teaching method

The "The Baguette and its ingredients" 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](mailto: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

### • Wheat

- ✓ Chapter 1: What do you need to know about wheat?
- ✓ Chapter 2: How do you go from grain to bread?
- ✓ Chapter 3: Where is this ingredient found?

### • Wheat flour

- ✓ Chapter 1: Discovering the know-how of the miller.
- ✓ Chapter 2: Knowing your flour.
- ✓ Chapter 3: Controlling your productions.

### • Yeast

- ✓ Chapter 1: Origins and culture of yeast.
- ✓ Chapter 2: Baking yeast - types, formats, packaging.
- ✓ Chapter 3: Choosing your yeast - tips and tricks.

### • How to produce a baguette?

- ✓ Chapter 1: Exploring the recipe
- ✓ Chapter 2: Making the dough work
- ✓ Chapter 3: Making the baguette

## The + of the training

- Animations to understand the history and cultivation of wheat, as well as the production of flour and yeast.
- A recipe adapted to 3 kneading machine technologies and 2 types of oven.
- Pictures of manual shaping from different angles for better learning.
- Tips and tricks from our experts to adapt the recipe to your environment.
- A training certificate to show your customers or your professional environment.

