

SOURDOUGH & TRADITION - English Course

2 jours 14 heures

Programme de formation

V2.03.07.23

Public visé

Bakers and employees in bakery sector.

Accessibility to people with disabilities after an interview with the training organization.

Pré-requis

There are no prerequisites.

Required equipment: telephone with internet connection to complete the signings, digital forms as part of our quality approach.

Objectifs pédagogiques

At the end of the training, the trainee will master a base of knowledge in bakery in order to be able to:

- play the card of differentiation and range effect,
- multiply recipes that compete with originality and flavors
- optimize organization and production time.

Description / Contenu

! Limited group training ! OVER TWO DAYS Price : 495€ VAT Free for 2 days course - 45% discount for Bakers paying at the Social Fund Bakkersbedrijf Home - Presentation of participants and points on their training expectations Pre-Training Self-Assessment Presentation of the course of training Analysis of different types of leaven, hard, liquid and rye Setting up of the supply and raw materials Weighing of flours and ingredients Kneading pasta : Baguette
Pain soufflé thyme - rosemary
Grain gourmand
Stoneground flour bread
Rye bread
Khorasan bread
Khorasan and nuts bread
Croissant
Orange – chocolate croissants
Brioche
Langhopf
Coffee Langhopf Debriefing and questions on the entire training Cleaning and storage of the supply Presentation of the products on the table and Tasting Half-day attendance load End of training self-assessment Satisfaction questionnaire

Modalités pédagogiques

The teaching methods used for the training are:

- all production tools currently used in a dedicated bake laboratory (available on request)
- a booklet containing all the theoretical documents (recipes) with annotation areas.



All practical learning is carried out in the production laboratory by alternating:

- demonstration phases provided by the trainer, which the trainees are invited to reproduce independently or in pairs,
- phases of personal work where the trainee is invited to develop his own product ranges, accompanied by the trainer or supervisor.

Moyens et supports pédagogiques

Pedagogical means: demonstrative, heuristic and applicative.

Teaching documents: paper booklet given to the trainee with annotation areas.

Modalités d'évaluation et de suivi

On the training time, exchanges are organized to allow the trainer to take into account the remarks, proposals and assessments of the trainees on the training action. All practical situations and productions during the training allow an exchange on the quality produced according to the objectives.

The means put in place to determine whether the trainee has acquired the knowledge or professional gestures specified in the objective are:

- Formative evaluation method by practical exercise;
- self-assessment by forms at the start of training and at the end of training
- presence sheets
- satisfaction forms.