

SOURDOUGH AND TRADITION COURSE by Olivier COQUELIN - NETHERLANDS

2 jours 14 heures

Programme de formation

V2.03.07.23

Public visé

Bakers and employees in bakery sector.

Prior knowledge in sourdough baking is required.

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

French classics

- Seigle Auvergnat on Rye sourdough
- Tourte de Meule on hard sourdough
- Brioche

Speciality breads

- Grain gourmand : seeds and pulse breads
- Buckwheat Bread in a mould
- Khorasan
- Soft bread
- Focaccia

Speciality bread for production efficiency

- Meule Cacao bread
- Beaufort bred with cranberries
- Complet d'Arthur : Whole wheat bread

Pastry inspirations

- Apple and fig square
- Apple and cranberry square
- Pistachio Babkas



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.