

# Fundamentals of Baking



## Who should attend

The course is designed for bakers, managers, administrators, marketers, sales and distribution personnel within the baking and allied industries.

## Benefits

The **Fundamentals of Baking** course provides participants with an understanding of the theory and practice of baking, as well as terms used in the production of bread and baked products.

The course provides hands-on experience and theory in bread production techniques and end-product evaluation, through a series of integrated workshops, lectures and discussions.

The competency-based training and the use of AEGIC facilities, including the Pilot Bakery, give each participant a unique learning experience.

## COURSE CONTENT

- Bread ingredients and formulae
- Understanding flour
- Stages in the bread making process
- Machinery used in commercial bread making
- Product quality assessment / measurement
- Alternative bread making processes

## Course Price

\$1,600.00 (+GST)

\*Group Bookings: please phone (02) 8025 3200 for more information.

## Venue

Australian Export Grains Innovation Centre  
1 Rivett Road, Riverside Corporate Park  
North Ryde NSW 2113

## What's included with the course fee

Course manuals, materials, Certificate of Attainment, lunch and morning/afternoon refreshments.

## Contact us

For more information contact:

Phone: (02) 8025 3200  
Email: [admin@aegic.org.au](mailto:admin@aegic.org.au)  
Website: [www.aegic.org.au](http://www.aegic.org.au)

**Registration**  
[aegic.org.au/training](http://aegic.org.au/training)