

Commercial Baking

The Basics



Who should attend

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

Benefits

Commercial Baking: The Basics 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
Website: www.aegic.org.au

Note: this course was formerly known as *Fundamentals of Baking*

Registration
aegic.org.au/training