



## TRAINING

### MASTERING OF BAKERY TECHNIQUES AND REALISATION OF A LEAVEN



**A** bakery. A unique know-how. The heart of this artisan job is there. Foricher company does every things in his power to transmit you what you need and accompanies you throughout the success way, step by step.

**Because each flour needs a specific know-how, because only excellence makes difference, Foricher company does not conceive of the relationship without training.**

Foricher provides you with a bakery and its best craftsmen, passers-by of know-how. After a day with them, you will acquired your own skills.

**SOCIETE FORICHER**  
1 Avenue de la République  
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+33 139 946 294



contact@foricher.com  
www.foricher.com



Indépendant & committed miller dedicated to artisan



## TEACHING OBJECTIVES AND BENEFITS : ACQUIRE YOUR OWN SKILLS

- Theoretical knowledge of fermentation
- Manufacturing, according to recipes provided, from a range of 10 Terroir products and BAGATELLE® Label Rouge made with Foricher Les Moulins flour :
  - Traditional French Baguette BAGATELLE® Label Rouge
  - Wholemeal bread
  - Stoneground pie
  - Pain des Gaults
  - Terron
  - Ciabatta
  - Croissant and Pain au chocolat
  - Seigle
  - Brioche maison
  - Tour de mains
- In-depth applications of baking techniques
  - Organization of the manufacturing process : kneading, shaping, cooking
  - Control of a leaven



## PREREQUISITE

- Have a bakery's youth Training or a Pastry's youth Training
- Prepare the diploma



## PUBLIC

- Baker
- Pastry chef



## TRAINING DURATION

- 1 day and a half :
  - Day 1 : from 9:00 am to 1:00 pm and from 2:00 pm to 5:00pm
  - Day 2 : from 8:30 am to 1:00 pm



## TRAINING SITE

- In the bakery equipped with the production unit of Foricher - Mills :
- Le Moulin des Gaults - Lieu-dit Les Gaults - 45500 POILLY-LEZ-GIEN - FRANCE



## PARTICIPANTS

- From 4 to 10 people



## TEACHING METHODS

- Alternation of theory and practice with a major proportion of calibrated exercises with progressive difficulties
- Theoretical presentation of flour ranges and related products
- Successive demonstrations of all manufacturing steps by the trainers
- Technical knowledge quiz baker
- Presentation and detailed explanation of recipes
- Pair work



## DATES from August to December 2020

- August : 3<sup>rd</sup> et 4<sup>th</sup> | 24<sup>th</sup> et 25<sup>th</sup>
- September : 7<sup>th</sup> et 8<sup>th</sup> | 21<sup>st</sup> et 22<sup>nd</sup>
- October : 5<sup>th</sup> et 6<sup>th</sup> | 19<sup>th</sup> et 20<sup>th</sup>
- November : 2<sup>nd</sup> et 3<sup>rd</sup> | 16<sup>th</sup> et 17<sup>th</sup> | 30<sup>th</sup> and 1<sup>st</sup>/<sub>12</sub>
- December : 30<sup>th</sup>/11 et 1<sup>st</sup> | 7<sup>th</sup> et 8<sup>th</sup>

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