

TRAINING

ORGANIC BREADS AND VIENNESE PASTRIES RANGE



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.

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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 12 organic breads and viennese pastries made with Perbelle®, organic french flours :
 - Organic french tradition baguette
 - Organic T110 Pavé
 - Organic wholemeal
 - Organic Tourte de Meule
 - Organic spelt
 - Organic small spelt
 - Organic Tourte de Seigle
 - Organic khorasan
 - Organic quinoa
 - Organic buckwheat
 - Organic 6 cereals flours
 - Organic brioche
- 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 5:00 pm
 - 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
- Provision of the membership file for the organic certification

DATES 2020

- March : the 16th and the 17th
- June : the 15th and the 16th

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