



TRAINING

LEAVENED PUFF PASTRIES



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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Indépendant & committed miller dedicated to artisan



TEACHING OBJECTIVES AND BENEFITS : ACQUIRE YOUR OWN SKILLS

- Manufacturing, according to recipes provided, from a range of 11 viennese pastries made with BAGATELLE® T45 Puff pastry Label Rouge flour:
 - Croissant
 - Pain au chocolat
 - Two-tone Hazelnut praline
 - Walnut square
 - Pineapple passion turnover
 - Autumn corolla
 - Bouquet
 - Kanelsnegle
 - Sunny
 - Raspberry braid
 - Savory toast
- In-depth applications of baking techniques
 - Organization of the manufacturing process : kneading, laminating, 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 : from 9:00 am to 1:00 pm and from 2:00 pm to 5:00 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

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