

The sales advisor is on the front line in a bakery. It is in the store that the link is created between customers and products. Enhancement throught quality is a daily art.

Foricher company does every thing 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.

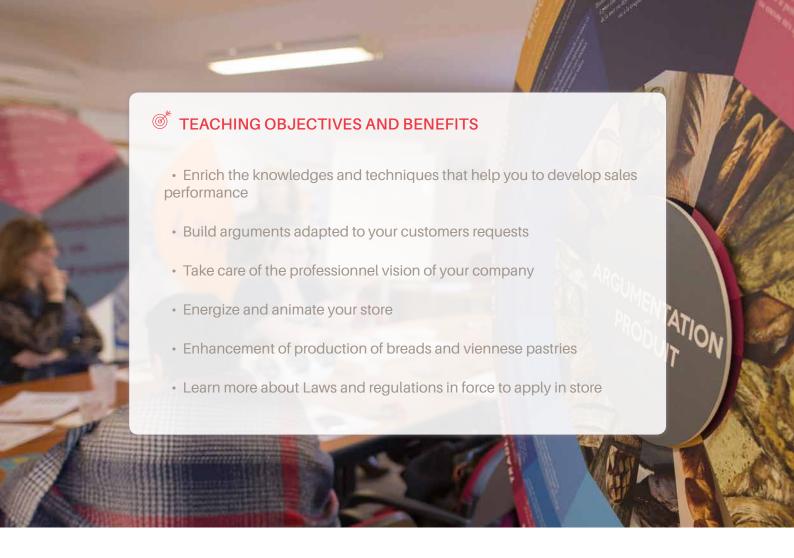
SOCIETE FORICHER

1 Avenue de la République 95400 ARNOUVILLE - FRANCE +33 139 946 294



contact@foricher.com www.foricher.com





PREREQUISITE

- Have a sales youlth Training Food product option or in link with sales or catering
 - · Prepare the diploma

PUBLIC PUBLIC

- Seller
- Store manager
- · Future entrepreneur being installed

TRAINING DURATION

1 Day: from 8:00 am to 6:00 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

A PARTICIPANTS

· From 4 to 10 people

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TEACHING METHODS

- Alternation of theory and practice with a major proportion of calibrated exercices with progressiv difficulties
- Presentation and explanation of products made with our ranges of flour
- Questions through participatory exercices individual or common
- Presentation and detailed explanation of recipes
- · Work in autonomy, in common and in pairs

DATES from August to December 2020

July: the 6th and the 20th

August: the 24th

September: the 7th and the 19th

· October: the 5th and the 19th

November: the 2nd the 16th and the 30th

• December: the 1st and the 7th

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