



Bread Introduction

Course program

Monday:

8.30h	Welcome and Introductions
9.00h	Practice (2 trials) <ul style="list-style-type: none"> ☑ Base bread (Flour- water – yeast – salt) ☑ 1 alternative flour ☑ Flour washing and protein baking
10.30h	Coffee Break
In between	Yeast presentation (during proofing; 30 min)
12.30h	Lunch
13.00h	Practice (3 trials) <ul style="list-style-type: none"> ☑ Mixing slow vs combination vs overmixed vs hand ☑ Potentially wholewheat flour
In between	Flour presentation (during proofing; 30 min)
17.00h	End of day 1

Tuesday:

8.30h	Practice Bread improvements 1 (4-5 trials) <ul style="list-style-type: none"> ☑ Addition of fat (vs oil) ☑ Yeast levels
10.30h	Coffee break
12.30h	Lunch
13.00h	Practice Bread improvements 2 (3 trials) <ul style="list-style-type: none"> ☑ Addition of sugar
17.00h	End of day 2

Wednesday:

8.30h	Practice Bread improvements 3 (4 trials) <input checked="" type="checkbox"/> Ascorbic acid
10.30h	Coffee break
In between	salt presentation (during proofing; 30 min)
12.30h	Lunch
13.00h	Practice Bread improvements 2 (3 trials) <input checked="" type="checkbox"/> Addition of sugar
17.00h	End of day 3/ Handout of certificates