



Bread Introduction

Flour, fermentation, enzymes and process

Dates	20–23 September 2027 (week 38) · optional 5th day 24 September
Times	Monday–Thursday, 08.30–17.00/17.30 CET · optional 5th day (Friday) until 16.00
Location	Bakery Academy Application Centre, Het Aanleg 18D, 9951 NN Winsum, the Netherlands
Level	Foundation to intermediate
For	Production, R&D, QA and application staff in industrial and semi-industrial bakeries
Group size	Maximum 8 participants
Included	Course, practice materials, lunch on all course days, booklet with presentations, formulations and theory, and a Bakery Academy certificate.
Before the course	Bring your own flour (with specification) and one or two of your products for the troubleshooting clinic on day 4.

Course programme

Shaded rows are breaks. Practical sessions are shown in medium weight.

Monday 20 September

Day 1 · Flour & flour analysis

08.30	Welcome and introductions · your flours and products	
09.00	Practice: base bread (flour, water, yeast, salt) and an alternative flour · flour washing and gluten	Practice
10.30	Coffee break	
10.45	Flour and starch: protein, gluten, damaged starch · reading farinograph, Falling Number and W-value (during proofing)	Theory
12.30	Lunch	
13.30	Practice: flour comparison · Falling Number correction cases	Practice
17.00	Result discussion	Discussion

Tuesday 21 September

Day 2 · Fermentation, yeast & salt

08.30	Yeast and fermentation: yeast enzymes, sugar use, temperature and time	Theory
09.15	Practice: yeast levels · sugar addition	Practice
10.30	Coffee break	
10.45	Salt: dough strength, fermentation control and flavour (during proofing)	Theory
12.30	Lunch	
13.30	Practice: salt series · fat versus oil · rise curves	Practice
17.00	Result discussion	Discussion

Wednesday 22 September

Day 3 · Mixing, process routes & improvers

08.30	Practice: mixing and dough development (slow, combination, overmixed) · dough temperature and energy input	Practice
10.00	Coffee break	
10.15	Enzymes, ascorbic acid and emulsifiers as dough improvers · clean-label options	Theory
11.15	Industrial process routes: straight dough, sponge and dough, pre-ferments and sourdough, retarding	Theory
12.30	Lunch	
13.30	Practice: improver matrix (ascorbic acid, enzymes, emulsifier) · straight dough versus sponge and dough	Practice
17.00	Result discussion	Discussion

Thursday 23 September

Day 4 · Troubleshooting clinic with your own raw materials

08.30	Bread defects: a structured decision tree	Theory
09.15	Practice: clinic with your own flour and products	Practice
10.30	Coffee break	
10.45	Practice continued: corrective trials	Practice
12.30	Lunch	
13.30	Practice: corrective trials and comparison	Practice
16.00	Result discussion and action plan	Discussion
16.30	Evaluation and certificates	
17.00	End of course	

Friday 24 September (optional — bookable separately)

Optional day 5 · Retarded & frozen dough

08.30	Retarding and freezing dough: yeast, gluten and process	Theory
10.00	Coffee break	
10.15	Practice: retarded versus frozen dough trials	Practice
12.30	Lunch	
13.30	Practice: bake-off and evaluation	Practice
16.00	End	