

Course Overview 2022.

Bakery Innovation Center.

Different flour passages and their influence on baked goods	en	On request
	de	On request
Hamburger bun production in cooperation with AIB	en	05.09 - 09.09.2022
New insights into dough systems in cooperation with AIB	en	09.05 - 13.05.2022
		28.11 - 02.12.2022
Industrial baking production	en	On request
	de	On request
Baking science & laboratory course for flour and baked goods	en	10.10 - 14.10.2022
Modern sponge - and sourdough production with innovative technologies – basic	de	On request
	en	On request
Modern sponge- and sourdough production with innovative technologies – advanced	de	On request
	en	On request
From grain to bread in cooperation with Richemont	de	On request
	en	On request

*If not further specified, all courses are taking place in the bakery innovation center in uzwil, Switzerland

Course overview 2022.

Bakery innovation center.

Special courses.

From grain to bread

Target audience: Experts in baking technology

Topics:

- Basics of milling and flour production
- Interpretation of analytical result
- Flour ingredients - properties and performance
- Influence of flour improvers

In cooperation with: Richemont

Richemont

Industrial baking production

Target audience: Food technologists

Topics:

- Basics of cereal technology
- Classification of industrial production processes of baked goods
- Automated processes
- Technological aspects of food safety and hygienic design
- Modern operation processes

Modern Sponge- and Sourdough Production with Innovative Technologies A1

Target audience: Beginner in the field of pre- and sourdough technology

Topics:

- Basics in microbiology with special focus on yeasts and bacteria
- Basics in metabolic processes - fermentation
- Basics in bread making process (direct and indirect dough making process)
- Basics in pre- and sourdough technologies

Modern Sponge- and Sourdough Production with Innovative Technologies A2

Target audience: Experts in baking technology

Topics:

- Background information on the technology of sponge- and sourdough systems
- Clean label products by applying special fermentation
- Aromatic dough and its influence on product quality
- Industrial solutions for automatization of complex systems with high hygienic aspects

Hamburger bun production

Topics:

- Use ingredients, mixing techniques and fermentation to influence dough quality & development
- Choose from various flours and common additives to achieve your final product specifications
- Perform process steps from mixing and fermentation, to makeup, proofing and baking to produce buns
- Assess quality of finished good

In cooperation with: AIB

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INTERNATIONAL

New insights into dough systems

Topics:

- What a dough system is and how to characterize it
- Exploring the meaning of water sorption, water binding, water hydration, water content, water activity, shelf life and freshness
- How improved water sorption and water binding impact the dough system

In cooperation with: AIB

AIB
INTERNATIONAL

Baking science & laboratory course for flour and baked goods

Target audience:

Operation managers milling

Operation managers baking experts in milling and baking

Topics:

- Expertise on analyzing systems of milling components and flour
- Correlation between flour analyses and baking quality
- Interpretation of laboratory reports
- Expertise on standardized baking tests
- Considering analytical and sensory aspects

In cooperation with: TU München, ETH Zürich, Chopin & Brabender

TUM Asia

ETH

CHOPIN
TECHNOLOGIES

Brabender
... where quality is measured.

Different flour passages and characteristics and their influence on baked goods

Target audience: Experts in milling and baking

Topics:

- Understanding the milling process and flour production
- Basics of flour fractionation and analytics
- Impact of grain passages and flour components on analytics
- Effect of starch and protein damage on baked goods

In cooperation with: TU München, ETH Zürich

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