

# Branch: Baker



**Code:** BAKER

**Option:** Baker

**Level :** CAP

**Prerequisites :** First cycle study certificate

**Opportunities :**

In addition to the local bakery, the industrial bakery and the integrated laboratories of supermarkets are developing and offering more and more jobs.

## **Description**

Today, the kneading machine is mechanical and the oven is electric, but the fermented dough that makes up the bread still requires the same attention. To make bread, you need flour, salt, water, fermentation agents and a lot of know-how. Kneading the dough, fermenting, shaping the "dough pieces", putting them in the oven, baking... bread-making goes through several stages, each of which requires technical skills. Today, the profession has evolved considerably, and increasingly efficient equipment makes the baker's task easier. In order to adapt to customers' tastes, bakers have diversified their production and offer, alongside the usual breads, a whole range of special breads (with raisins, nuts, bacon, etc.). They also make Viennese pastry products (rolls, croissants, buns, etc.) and many are moving towards a catering activity (pizzas, quiches, sandwiches, etc.).

The training covers the discovery of production techniques for ordinary breads, special breads and Viennese pastries and an introduction to the catering business. Theoretical and practical lessons are grouped around the following

themes: knowledge of raw materials (flour, yeast, salt), study of the different stages of bread-making, fermentation methods, different equipment (kneading machines, scales, ovens), food hygiene and work organisation

**Quality and competences :**

Baking is a passionate profession, hygiene must be respected, and notions of commerce and accounting are very useful if you decide to set up your own business one day.