



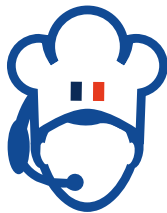
# *Baguette Academy*

INTERACTIVE BAKERY TRAINING

**Playful, flexible & efficient**  
**bakery training**



**ONLINE  
TRAINING**



**LIVE  
SUPPORT**

*Design your online training program*



**SHOP  
SALES**



**PRODUCTION  
WORKERS**



**INDUCTION  
NEW STAFF**



**SALES  
TEAM**

**SCAN ME TO TRY A FREE COURSE**



## Bread

- The baguette and its ingredients
- French baguette



## The ingredients

- Wheat ●
- Yeast ●
- Bakery fats ●
- The butter ●
- The wheat flour ●
- The margarine ●
- The essentials ●



## Viennoiseries

- French viennoiseries
- Pain au chocolat
- French croissant
- The viennoiserie and its ingredients
- Brioche



## Techniques

- Cold and fermentation management ●
- Part baked frozen bread ●
- Deep frozen dough after shaping ●
- Short retarded proofing ●
- Ambient bulk fermentation ●
- Retarded proofing at low temperature ●
- Pre proofed retarded proofing ●
- Retarded bulk fermentation ●



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