

PRACTICAL CURRICULUM · BAKERY, PASTRY & FINE BAKING · FULL-TIME

BAKERY & PASTRY

A complete, practice-based training programme for the bakery, the pastry kitchen and the counter.

Real ovens, real dough, market-ready craft.

THE PROGRAMME

Good bread is no accident. This programme builds the craft behind it, from raw ingredient to finished cake.



Bakery & Pastry is a two-year, practice-based full-time programme for the food trade, from bread and rolls to fine pastry. Across twenty-five specialist modules in six progressive phases, trainees move from raw ingredients and hygiene through wheat and rye breads, fine baked goods and sweet yeast doughs to cakes, pralines and chocolate work.

The focus is on hands-on practice throughout. Trainees learn at real ovens, real machines and with real dough. Every module follows the same nine-part structure, from theory through illustrated practical exercises to typical mistakes and the materials list.

Each module closes with a knowledge check and an assessed exam piece, so competence is proven through real work rather than on paper. German technical depth meets the international benchmark and the African context of use.

The programme is available as a curriculum, as a matching equipment specification, or as a turnkey package for the site.

25

SPECIALIST MODULES

6

PHASES · PROGRESSIVE

+350

INDIVIDUAL POSITIONS

24

Months

FULL-TIME

12–18

TRAINEES PER COHORT

PRACTICAL CURRICULUM

Twenty-five modules, in phases.

From ingredient science, hygiene and baking calculation through breads, rolls and fine baked goods to pastry work with cakes, pralines and chocolate, closing with the operational final project.

MODUL

01 – 25 · SIX PHASES

01 Orientation & Workplace Safety

FOUNDATIONS

02 Food Hygiene & HACCP

FOUNDATIONS

03 Ingredient Science

FOUNDATIONS

04 Tools, Equipment & Ovens

FOUNDATIONS

05 Recipes & Baking Calculation

FOUNDATIONS

06 Wheat Doughs & Wheat Breads

BREADS & ROLLS

07 Rye & Mixed Breads

BREADS & ROLLS

08 Wheat Rolls & Baguettes

BREADS & ROLLS

09 Wholegrain & Specialty Breads

BREADS & ROLLS

10 Danish & Puff Pastry

FINE BAKED GOODS

11 Sweet Yeast & Enriched Breads

FINE BAKED GOODS

12 Pound, Sand & Sponge Batters

FINE BAKED GOODS

13 Shortcrust & Biscuit Doughs

FINE BAKED GOODS

14 Cakes & Cake Assembly

PASTRY

15 Mousses, Parfaits & Entremets

PASTRY

16 Pralines, Truffles & Confectionery

PASTRY

17 Chocolate & Tempering

PASTRY

18 Petit Fours & Decoration

PASTRY

19 Sourdough Long Fermentation

SPECIAL & TRENDS

20 Allergen & Dietary Baking

SPECIAL & TRENDS

21 Regional Ingredients (Africa)

SPECIAL & TRENDS

22 Costing & Production Planning

BUSINESS & CLOSING

23 Sales & Presentation

BUSINESS & CLOSING

24 Quality & Traceability

BUSINESS & CLOSING

25 Final Project

CLOSING

EQUIPMENT

Trained at the oven and the machine.



01

Dough Production & Make-up

Spiral and wendel mixers, dough dividers, sheeters and make-up lines.

02

Ovens & Proving Technology

Deck, rack and convection ovens, proving cabinets and retarding.

03

Refrigeration & Cooling

Cold room, blast freezer and refrigerated units for doughs, creams and confectionery.

04

Pastry & Chocolate

Planetary mixers, tempering machines, moulds and tools for fine pastry.

05

Weighing, Measuring & Testing

Scales, thermometers and pH and sensory tools for recipe and quality.

06

Workstation, Hygiene & Small Tools

Stainless-steel tables, hand tools and cleaning and HACCP equipment.

+350 INDIVIDUAL POSITIONS IN EQUIPMENT LIST · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (consulting + equipment + delivery + curriculum + installation)