



Course Overview 2021. **Bakery Innovation Center.**

Different Flour Passages and their Influence on Baked Goods	EN	09.06. - 10.06.2021
	DE	13.07. - 14.07.2021
Hamburger Bun Production in Cooperation with AIB	EN	12.04. - 16.04.2021
	EN	11.10. - 15.10.2021
New Insights into Dough Systems in Cooperation with AIB	EN	31.05. - 04.06.2021
	EN	22.11. - 26.11.2021
Industrial Baking Production	EN	04.05. - 05.05.2021
	DE	21.09. - 22.09.2021
Baking Science & Laboratory Course for Flour and Bread Quality	EN	29.11. - 03.12.2021
Mechanical & Electrical Maintenance Training for Bakery and Ingredient Handling Equipment	EN	15.11. - 19.11.2021
Modern Sponge- and Sourdough Production with Innovative Technologies - basic	DE	01.03. - 02.03.2021
	EN	23.08. - 24.08.2021
Modern Sponge- and Sourdough Production with Innovative Technologies - advanced	DE	03.03. - 05.03.2021
	EN	25.08. - 27.08.2021
From Grain to Bread in Cooperation with Richemont	DE	07.04.2021
	EN	08.04.2021
Baking Technology - Grain & Flour Analytics (in Nairobi, Kenya)	EN	06.09. - 10.09.2021

*If not further specified, all courses are taking place in the Bakery Innovation Center in Uzwil, Switzerland

Course Overview 2021.

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



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

Baking Science & Laboratory course for Flour and Bread Quality

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



Mechanical and Electrical Maintenance for Bakeries and Ingredient Handling Equipment

Topics:

- Organization of Technical Maintenance
- Process Technology
(Process Diagrams, Flow Sheets, Pneumatic Transport Systems in Bakeries)
- Food Safety and Hygienic Design
- Mechanical and electrical maintenance of machines, peripheral devices, liquid elements
- Visit of an industrial bakery plant

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



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



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



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Contact.

Stefanie Hardtmann, Head of Bakery Innovation Center - stefanie.hardtmann@buhlergroup.com

Registration.

T + 41 71 955 23 03 / bic@buhlergroup.com

Bühler AG

CH-9240 Uzwil, Schweiz T +41 71 955 30 58
www.buhlergroup.com/bic F +41 71 955 66 11

