

# ANCHOR YEAST

## BAKERY TRAINING COURSES 2014

### CRAFT BREAD II

10-14 February • 10-14 March • 26-30 May • 07-11 July  
08-12 September • 27-31 October

- Baking equipment and tools
- Premixes and scratch mixes
- Yeast care and ingredients in baking
- Manufacturing a range of craft fermented and sweet fermented products

### FLOUR CONFECTIONERY

09-13 June • 03-07 November

- A range of cakes
- Flour confectionery ingredients
- Choux pastry products
- Chemically aerated dough products

### EASTER BAKES

7 - 8 April

- Baking of a variety of "Easter" baked products

### DANISH BAKES

19-21 May • 18-20 August • 10-12 November

- Baking of various puff and Danish pastry products

### BISCUIT COURSE

22 May • 21 August • 13 November

- Baking a variety of biscuits

### CAKE ICING COURSE

23 May • 22 August • 14 November

- Demonstrations and practical application of various cake icing and decorating techniques

### CHRISTMAS BAKES

20 October • 21 October • 17 November • 18 November

- Baking of a variety of "Christmas" baked products



## Anchor Yeast

BAKERY SPECIALTIES

Leading • Partnering • Specialising

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LALLEMAND