

# ANCHOR YEAST BAKERY TRAINING COURSES 2015

## SKILLS PROGRAMMES

Accredited by FoodBev Seta

### CRAFT BREAD II

9–13 February | 9–13 March  
25–29 May | 6–10 July  
7–11 September | 26–30 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

8–12 June  
2–6 November

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

## SHORT COURSES

### EASTER BAKES

23–24 March

- Baking of a variety of 'Easter' baked products

### CHRISTMAS BAKES

19–20 October | 16–17 November

- Baking of a variety of 'Christmas' baked products

### BISCUIT COURSE

8 April | 16 July

- Baking a variety of biscuits

### DANISH PASTRIES

31 March – 1 April | 13–15 July

- Baking of various puff and Danish pastry products

### CAKE ICING & DECORATING

9 April | 17 July

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

### FERMENTED BAKING

22 June | 5 October

### BREAD FAULTS

23–24 June | 6–7 October



**Anchor Yeast**

BAKERY SPECIALTIES

Leading • Partnering • Specialising

LALLEMAND

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