

Certificate in Bread Making Technology

Module Overview

The course modules are grouped into sectors to provide participants with the opportunity to build on the skills & knowledge related to each module as the course progresses.

- Bread Making Technology 1 (WSQ Make Basic Bread)*
- Bread Making Technology 2 (WSQ Make Café Style Breads)*
- Bread Making Technology 3. (WSQ Make Artisan & Decorative Breads)*

**Funding from SSG for Singaporean & PR, subject to eligibility criteria*

Aim: The bread making modules will provide participants with the knowledge and skills required to produce consistent quality items, following processing procedures and baking techniques

Scope:

- Ingredient selection and functionality in bread making
- Bread making process
- Straight Dough bulk fermented/ pre fermented doughs
- Straight Dough / No Time
- Sponge & Dough, Pre fermented dough, Sour dough
- Bakers Percentage / Formula construction in bread formula
- Dough making parameters, water absorption, temperature control, fermentation controls, dough development
- Dough processing parameters, resting, scaling, moulding, shaping
- Proofing and baking requirements
- Cooling, packaging & storage
- Hygiene & safety requirements in production of baked items

Product scope: Sandwich breads, soft rolls, crusty breads, Sweet buns, grain, wholemeal, ryes breads, Ciabatta, Focaccia, fruit breads, baguette, Batard, pitta bread, lavash etc

Duration: **105 hours**

Full Time 5 days/8 hours per day
Part Time 12 or 16 hours per week

Program is designed and delivered by CTSBT. Award is presented by CTSBT

