

Ecole Bourgeois Frères

Impasse du Moulin

77510 Verdelot

Email: formation@ecolebourgeoisfreres.com

Tel: 01 64 04 82 75



FRENCH FLOURS AND RECIPES

Duration : 21 hours (3 days)

Profile of the participants

- Artisan Bakers / Pastry chefs

Prerequisites

- Experience in production (breadmaking)
- Basic knowledge of working with sourdough is required
- Good understanding of the English language

Educational Goals

- Familiarization with the techniques and fundamentals of French bakery
- Initiation to the use of levain (sourdough) in breadmaking
- Visualization of the flour manufacturing process

Content of the workshop

- Welcome of the participants
 - Presentation of the premises and the daily schedule
 - Explanation of the recipes
- Introduction to Levain (sourdoughs)
 - Making Levain
 - Refreshing Levain
 - Use of Levain
- Manufacturing products (breads, pastries, brioche, focaccia, etc.)
 - Kneading and shaping of the products
 - Realization of the finishes
 - Baking of the products
 - Tasting and debriefing
- Visualization of process of manufacturing of the flours
 - From receiving cereals to the shipment of the flours: Modern mill in VERDELOT
 - Visit of the old COUARGIS mill

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Organization of the workshop

Pedagogic Team

The workshop will be conducted by a bilingual consultant baker advisor from the pedagogic team of the Ecole Bourgeois Frères

Educational and technical resources

- Welcome of the learners in a space dedicated to the workshop.
- Provision of necessary equipment (aprons, products, utensils, etc.)
- Recipe sheets (booklet)
- Practical tasks/situational exercises

Follow-up and Evaluation System for Workshop Results

- Attendance records
- Practical tasks/situational exercises
- Evaluation forms for the workshop

Accessibility

Our workshop is accessible to individuals with disabilities. Aspects, accessibility, and the type of disability concerning educational support methods must be discussed during the interview before any contractual agreement. This is to facilitate orientation or assistance for individuals with disabilities.

Reference for disability-related inquiries: Christelle BASTIDE (christelle.bastide@ecolebourgeoisfreres.com)

Registration

Email : export@moulinsbourgeois.com or
formation@ecolebourgeoisfreres.com