

# ANCHOR YEAST

## BAKERY TRAINING COURSES 2018

*CLICK TO VIEW THE AVAILABLE COURSES*



LALLEMAND

**For more information contact Veronica Botha**

Email: [vbotha@anchor.co.za](mailto:vbotha@anchor.co.za) • Tel: 011 248 8357 / 8352 • [www.anchor.co.za](http://www.anchor.co.za)

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## SKILLS PROGRAMMES



☑ Skills Programmes accredited by FoodBev Seta



### CRAFT BREAD II

27 - 31 August 2018

8 - 12 October 2018

5 - 9 November 2018

- 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

3 - 7 September 2018

- A Range of Cakes
- Flour Confectionery Ingredients
- Choux Pastry Products



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## SHORT COURSES



### FERMENTED BAKING FOR NON-BAKERS

22 - 23 November 2018



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