

ANCHOR YEAST

SKILLS PROGRAMMES



☑ Skills Programmes accredited by FoodBev Seta



CRAFT BREAD II

10 – 14 February 2020

24 – 28 February 2020

23 – 27 March 2020

8 – 12 June 2020

3 – 7 August 2020

14 – 18 September 2020

5 – 9 October 2020

Consists of:

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



For more information contact Veronica Botha

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FLOUR CONFECTIONARY

17 – 21 February 2020
2 – 6 March 2020
30 March – 3 April 2020
22 – 26 June 2020
17 – 21 August 2020
28 Sep – 2 October 2020
9 – 13 November 2020

Consists of:

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



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