# **ANCHOR YEAST**

### SKILLS PROGRAMMES

## Skills Programmes accredited by FoodBev Seta





#### **CRAFT BREAD II**

8 – 12 February 2021
15 – 18 February 2021
22 – 26 February 2021
12 – 16 April 2021
21 – 25 June 2021
23 – 27 August 2021
30 Aug – 3 September 2021
6 – 10 September 2021
27 Sept – 1 October 2021
18 – 22 October 2021
1 – 5 November 2021

#### **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



LALLEMAND

Jhb

For more information contact Veronica Botha

Email: vbotha@anchor.co.za • Tel: 011 248 8357 • www.anchoryeast.co.za If you are unable to view this attachment correctly, please download the lastest version of Adobe Reader here. BEST VIEWED ON A COMPUTER OR LAPTOP.

# **ANCHOR YEAST**

### SKILLS PROGRAMMES

### Skills Programmes accredited by FoodBev Seta



### FLOUR CONFECTIONARY

1 – 5 March 2021 19 – 23 April 2021 3 – 7 May 2021 28 June – 2 July 2021 13 – 17 September 2021 25 – 29 October 2021

#### **Consists of:**

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





Jhb



#### For more information contact Veronica Botha

Anchor Yeast BAKERY SPECIALTIES Leading - Partnering - Specialising

Email: vbotha@anchor.co.za • Tel: 011 248 8357 • www.anchoryeast.co.za If you are unable to view this attachment correctly, please download the lastest version of Adobe Reader here. BEST VIEWED ON A COMPUTER OR LAPTOP. gredients

