ANCHOR YEAST

SKILLS PROGRAMMES

Skills Programmes accredited by FoodBev Seta





CRAFT BREAD II

- 7 11 February 2022
- 21 25 February 2022
- 23 27 May 2022 6 – 10 June 2022
- 4 8 July 2022
- 4 8 July 2022
- 29 August 2 September 2022
- 12 16 September 2022
- 7 11 November 2022

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 Langenhoven

Email: vlangenhoven@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

14 – 18 February 2022 4 – 8 April 2022 20 – 24 June 2022 15 – 19 August 2022 5 – 9 September 2022 24 – 28 October 2022 14 – 18 November 2022

Consists of:

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









For more information contact Veronica Langenhoven

Anchor Yeast BAKERY SPECIALTIES Leading - Partnering - Specialising

Email: vlangenhoven@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.