ANCHOR YEAST

SKILLS PROGRAMMES

Skills Programmes accredited by FoodBev Seta



CRAFT BREAD II

27 June – 1 July 2022 29 August – 2 September 2022 12 – 16 September 2022 14 – 18 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





Specialising

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

15 – 19 August 2022

5 – 9 September 2022 24 – 28 October 2022

21 – 25 November 2022

Consists of:

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









Anchor Yeast BAKERY SPECIALTIES

Leading • Partnering • Specialising

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.