



Anchor Yeast

BAKERY SPECIALTIES

Leading • Partnering • Specialising

Skills Programmes

2024

FLOUR CONFECTIONARY

A 5-day baking course that explores an array of delectable offerings, encompassing a diverse selection of cakes, flour confectionery ingredients, and the art of crafting choux pastry delicacies.

For further details or to secure your spot in this course, please get in touch with Veronica Langenhoven: vlangenhoven@anchor.co.za / +27 11 248 8357

- 12 to 16 February •
- 11 to 15 March •
- 15 to 19 April •
- 17 to 21 June •
- 19 to 23 August •
- 9 to 13 September •
- 14 to 18 October •



www.anchoryeast.co.za



LALLEMAND



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CRAFT BREAD II

A comprehensive 5-day course encompassing the fundamentals of baking, which includes the mastery of essential baking equipment and tools, the art of working with premixes and scratch mixes, in-depth knowledge of yeast care and various baking ingredients, as well as hands-on experience in crafting an array of artisan fermented and sweet fermented products.

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- 5 to 9 February •
- 4 to 8 March •
- 8 to 12 April •
- 10 to 14 June •
- 12 to 18 August •
- 2 to 6 September •
- 7 to 11 October •
- 4 to 8 November •



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