



Course Overview 2019. Bakery Innovation Center.

Special Courses.

From Grain to Bread

Date: 15.04.19
Target Audience: Experts in baking technology

Topics:

- Basics of milling and flour production
- Interpretation of analytical result
- Flour ingredients - properties and performance
- Influence of flour improvers

In cooperation with: Richemont

Richemont

Industrial Baking Production

Date: 15. – 16.01.2019
Target Audience: Food technologists

Topics:

- Basics of cereal technology
- Classification of industrial production processes of baked goods
- Automated processes
- Technological aspects of food safety and hygienic design
- Modern operation processes

Modern Sponge- and Sourdough Production with Innovative Technologies A1

Date: 04. – 05.03.2019
Target Audience: Beginner in the field of pre- and sourdough technology

Topics:

- Basics in microbiology with special focus on yeasts and bacteria
- Basics in metabolic processes - fermentation
- Basics in bread making process (direct and indirect dough making process)
- Basics in pre- and sourdough technologies

Modern Sponge- and Sourdough Production with Innovative Technologies A2

Date: 06. – 08.03.2019
Target Audience: Experts in baking technology

Topics:

- Background information on the technology of sponge- and sourdough systems
- Clean label products by applying special fermentation
- Aromatic dough and its influence on product quality
- Industrial solutions for automatization of complex systems with high hygienic aspects

Different Flour Passages and Characteristics and their Influence on Baked Goods

Date: 01. – 02.07.2019
Target Audience: Experts in milling and baking

Topics:

- Understanding the milling process and flour production
- Basics of flour fractionation and analytics
- Impact of grain passages and flour components on analytics
- Effect of starch and protein damage on baked goods

In cooperation with: TU München, ETH Zürich

TUM ETH

Mechanical and Electrical Maintenance for Bakeries and Ingredient Handling Equipment Level A1

Date: 18.03. – 22.03.2019

Topics:

- Organization of Technical Maintenance
- Process Technology
(Process Diagrams, Flow Sheets, Pneumatic Transport Systems in Bakeries)
- Food Safety and Hygienic Design
- Mechanical and electrical maintenance of main machines, peripheral devices, liquid elements
- Visit of an industrial bakery plant

Laboratory course for Flour and Bread Analysis

Date: 04.09 - 08.11.2019
Target Audience: Operation managers milling
Operation managers baking experts in milling and baking

Topics:

- Expertise on analyzing systems of milling components and flour
- Correlation between flour analyses and baking quality
- Interpretation of laboratory reports
- Expertise on standardized baking tests
- Considering analytical and sensory aspects

In cooperation with: TU München, ETH Zürich, Chopin & Brabender

ETH TUM CHOPIN **Brabender**
... where quality is measured.

BUHLER

Course Overview 2019.

Bakery Innovation Center.

Individual Courses (on request).

To be an industrial baking specialist

English: 15 to 20 days
Target Audience: Experts in baking technology

Topics:

- Milling technology and flour analytic
- Flour components and their impact on bread quality
- Information from science «translated» to the plant site
- Possibilities to influence bread quality (flour improver, pre-dough, new technologies)
- Food Safety, cleaning and technology design

Additives for Cost-Effective Flour Optimization

English/Spanish: 2 days
Target Audience: Head millers
Q&A managers Application specialists

Topics:

- Grain and flour constituents - characterization and key analytics
- Flour ingredients - properties and performance
- Application of additives in baked goods (yeast raised products)
- Evaluation of baked goods - sharing experience

Manufacturing of German / Swiss Baked Goods

English/Spanish: 2 days
Target Audience: Experts in baking technology

Topics:

- Product overview of German breads, rolls, cakes and confectionaries
- Basics of German pretzels production
- Summary of Swiss wheat variation and their products

Ingredient Handling - Controlled Recipe Formulation

German/English/Spanish: 2 days
Target Audience: Experts in baking technology

Topics:

- Automated recipe control and its influence on baked goods
- Modern systems for raw material analyses
- Automation as a useful toolbox for controlled processes

Trainings and Courses.

Customized knowledge for your success.



The Bakery Innovation Center also takes you further when it comes to knowledge. Our advanced training courses range from the standardized training module to customer-specific special training for every level of knowledge and focus.



Maintenance Courses (on request).

Mechanical Maintenance of Ingredient Handling Equipment

German/English/Spanish: 2 days
Target Audience: Food technologists

Topics:

- Maintenance organization
- Bearing change
- General machine maintenance

Electrical Maintenance of Ingredient Handling

German/English/Spanish: 2 days
Target Audience: Food technologists

Topics:

- Electrical components
- Control units
- Calibration
- Trouble location

Mechanical and Electrical Maintenance

German/English/Spanish: 3 days
Target Audience: Food technologists

Topics:

- Summary of Mechanical and Electrical Maintenance course

Gain knowledge suited to your individual needs.

Benefit from the BIC infrastructure and expertise and use it for your own projects! Whether it is practical training, product development or new product launches - work with your team on individual topics without being distracted by daily business.

Information.

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