



MANUFACTURING AND PRODUCTION

Bakery and Confectionery Production

3 day course

Classroom, online or in-house

Course overview

Baking looks forgiving and is not: flour varies between deliveries, dough responds to ambient conditions that change through the day, and a product that was correct in the morning can fail by the afternoon shift. This course covers controlling it. Delegates work through flour functionality, protein, water absorption and the rheological tests that predict how a dough will behave. Yeast fermentation and dough development follow, including bulk fermentation, no time doughs and the sponge and dough method. Mixing, dividing, moulding and proving are covered, with the faults each stage produces. Baking is addressed through heat transfer, oven profiles and crumb structure. Staling and shelf life extension are covered honestly, including what enzymes and emulsifiers actually do. Confectionery is addressed: sugar boiling, chocolate tempering and biscuit doughs. The course closes on line efficiency, on weight control and on diagnosing a product failure from its symptoms.

What you will learn

- Interpret flour functionality and rheological test results
- Control yeast fermentation and dough development
- Run mixing, dividing, moulding and proving without introducing faults
- Set oven profiles to achieve the intended crumb structure
- Extend shelf life using enzymes and emulsifiers appropriately
- Produce confectionery through sugar boiling and chocolate tempering
- Control product weight, line efficiency and diagnose product failures

Who should attend

- Bakery production supervisors and shift leaders
- Quality assurance staff in baking and confectionery
- Product developers in bakery businesses
- Plant managers at industrial bakeries
- Bakers moving into technical or supervisory roles

Course outline

- 01 Correct in the morning, failing by afternoon
- 02 Flour functionality and rheology
- 03 Yeast fermentation and dough development
- 04 Bulk fermentation, no time and sponge methods
- 05 Mixing, dividing, moulding and proving faults
- 06 Baking, heat transfer and crumb structure
- 07 Staling, enzymes and emulsifiers
- 08 Confectionery, weight control and failure diagnosis

Upcoming dates



Dates	Venue	Format	Fee per delegate
30 September to 2 October 2026	Online	Online	R6,500
9 to 11 November 2026	Gaborone, Botswana	Classroom	R14,950
20 to 22 January 2027	Durban, South Africa	Classroom	R14,950
17 to 19 March 2027	Mbabane, Eswatini	Classroom	R14,950

Fees and how to register

This 3 day course is **R6,500** per delegate online, **R14,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 995** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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