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# BAKING TECHNOLOGIES



**Enhancing YOUTH (18-26)  
Employability in Bakery Sector**  
2017-1-TR01-KA205-039233

Training program 16-20 April 2018,  
IBA Bucharest





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Employability in Bakery Sector  
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## Monday 16 April 2018

9.30-10.00

Opening & Registration

10.00-10.15

Welcome Speech-IBA

10.15-11.15

Baking technologies - training material.  
Introduction, raw materials.

11.15-11.30

Coffee break

11.30-12.15

Practice – physico-chemical laboratory.

12.15-13.00

Practice – microbiology laboratory.

13.00-14.00

Lunch

14.00-15.00

Q&A. Conclusions.

## Tuesday 17 April 2018

10.00-11.00

Baking technologies - training material.  
Leaving procedures, additives.

11.00-11.20

Coffee break

11.20-12.10

Practice – bio-colloidal laboratory.

12.10-13.00

Practice – bio-colloidal laboratory.

13.00-14.00

Lunch

14.00-15.00

Q&A. Conclusions.

## Wednesday 18 April 2018

10.00-11.00

Practice – cereal based pilot plant.

11.00-11.20

Coffee break

11.20-12.10

Practice – cereal based pilot plant.

12.10-13.00

Baking technologies - training  
material . Additives, technological  
flow.

13.00-14.00

Lunch

14.00-15.00

Q&A. Conclusions.



## Thursday 19 April 2018

10.00-11.00

Baking technologies  
training material .

Technological flow, packaging.

11.00-11.20

Coffee break

11.20-12.10

Practice – sensory analysis  
laboratory.

12.10-13.00

Practice – packaging laboratory.

13.00-14.00

Lunch

14.00-15.00

Q&A. Conclusions.

## Friday 20 April 2018

10.00-11.00

Baking technologies - training mate-  
rial . Quality control., safety, hygiene.

11.00-11.20

Coffee break

11.20-12.30

Baking technologies - training mate-  
rial . Quality control., safety, hygiene.

12.30-13.30

Lunch

13.30-15.00

Q&A. Conclusions.

