



## Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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### COURSE BROCHURE

# Chemically Aerated Flour Confectionery for Micro Bakeries

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 243343 · NQF Level 1 · 5 Credits · 2 Days

## COURSE OVERVIEW

This course equips micro bakery operators with the skills to produce a range of chemically aerated flour confectionery products safely and consistently. Learners will gain practical knowledge of mixing, depositing, baking, and finishing products such as scones, muffins, and cakes, while adhering to food safety and hygiene standards in a small-scale production environment.

|                 |                                           |
|-----------------|-------------------------------------------|
| Category        | Manufacturing, Engineering and Technology |
| Subfield        | Manufacturing and Assembly                |
| Unit Standard   | 243343                                    |
| Accreditation   | SAQA Accredited · NQF Level 1 · 5 Credits |
| Duration        | 2 days                                    |
| Training Method | Online, On-Campus, In-House               |
| Certificate     | Issued via AATICD LMS – verifiable online |

## LEARNING OUTCOMES

- Apply correct scaling and mixing techniques for chemically aerated batters and doughs.
- Demonstrate proper depositing, baking, and cooling procedures to achieve consistent product quality.
- Evaluate finished products against specified quality criteria, including volume, texture, and appearance.
- Implement food safety and hygiene practices throughout the production process.
- Adjust recipes and processes to accommodate ingredient variations and environmental conditions.
- Design a production schedule to efficiently manage small-batch output in a micro bakery setting.

## WHO SHOULD ATTEND

- This course is designed for aspiring or existing micro bakery owners, bakers, and food production staff who wish to expand their product range and improve their baking techniques using chemical aeration methods.

## COURSE OUTLINE

### Day 1: Foundations of Chemically Aerated Flour Confectionery

- Introduction to chemically aerated confectionery: types, characteristics, and market relevance.
- Chemical leavening agents: baking powder, baking soda, and acids; functions and selection.
- Key ingredients: flour, fats, sugars, eggs, liquids, and flavourings.
- Mixing methods: muffin method, creaming method, and all-in-one method.
- Batter consistency and portioning: scooping, piping, and depositing.
- Oven management: temperature, baking times, and testing for doneness.
- Common faults: tunnelling, sinking, uneven browning, and solutions.
- Food safety and hygiene: cleaning, cross-contamination prevention, and storage.

### Day 2: Advanced Techniques and Product Development

- Advanced formulations: adjusting leavening for high-altitude, gluten-free, and vegan options.
- Flavour and texture enhancements: inclusions (fruit, nuts, chocolate), spices, and extracts.
- Specialised products: cupcakes, muffins, scones, and tea cakes.
- Finishing techniques: glazes, icings, fillings, and simple decorations.
- Quality control: assessing appearance, texture, and taste; troubleshooting.
- Scaling recipes for small-batch production.
- Costing and pricing: ingredient cost, overheads, and profit margin.
- Packaging and labelling for micro bakery sales.

## ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **5 NQF credits** at **NQF Level 1**.

## PRICING (PER DELEGATE, EX-VAT)

| Delegates | Training Method      | Price per Delegate | Total       |
|-----------|----------------------|--------------------|-------------|
| 1         | Online               | R 15,400.00        | R 15,400.00 |
| 1         | In-House             | R 20,000.00        | R 20,000.00 |
| 1         | On-Campus (Pretoria) | R 23,100.00        | R 23,100.00 |

## UPCOMING SESSIONS

| Start       | End         | Method    | Venue                   |
|-------------|-------------|-----------|-------------------------|
| 10 Aug 2026 | 11 Aug 2026 | On-Campus | Abu Dhabi, UAE          |
| 10 Aug 2026 | 11 Aug 2026 | On-Campus | Dubai, UAE              |
| 10 Aug 2026 | 11 Aug 2026 | On-Campus | Mauritius               |
| 12 Aug 2026 | 13 Aug 2026 | On-Campus | Cape Town, South Africa |
| 12 Aug 2026 | 13 Aug 2026 | On-Campus | Pretoria, South Africa  |
| 12 Aug 2026 | 13 Aug 2026 | On-Campus | Durban, South Africa    |
| 18 Aug 2026 | 19 Aug 2026 | On-Campus | Shenzhen, China         |
| 18 Aug 2026 | 19 Aug 2026 | On-Campus | Abu Dhabi, UAE          |

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

## HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit [www.aaticd.co.za](http://www.aaticd.co.za), open the page for this course (Unit Standard 243343) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to [apply@aaticd.co.za](mailto:apply@aaticd.co.za) – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call **+27 12 004 8389** or WhatsApp **+27 65 077 6310** and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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