



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

Bread Plant Baking History, Ingredients and Processes

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259379 · NQF Level 1 · 5 Credits · 2 Days

COURSE OVERVIEW

This course provides a comprehensive understanding of the history, ingredients, and processes involved in bread plant baking. Participants will gain the knowledge required to demonstrate competence in the bread baking industry, from raw material selection to final product evaluation.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259379
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

- Explain the historical development of bread baking and its impact on modern plant processes.
- Identify and describe the functional properties of key bread ingredients including flour, water, yeast, salt, and additives.
- Analyze the stages of bread production from mixing through baking and cooling.
- Apply principles of quality control to ensure consistent bread quality.
- Evaluate common bread faults and their causes in relation to ingredients and processes.
- Demonstrate knowledge of safety and hygiene practices in a bread plant environment.

WHO SHOULD ATTEND

- This course is designed for individuals working in or entering the baking industry, including production supervisors, quality controllers, and baking technicians who need a foundational understanding of bread plant operations.

COURSE OUTLINE

Day 1: Foundations of Bread Plant Baking

- History of bread baking: from ancient to modern plant bakeries.
- Overview of baking ingredients: flour, water, yeast, salt, and additives.
- Ingredient functions: gluten development, fermentation, and flavour.
- Basic bread-making processes: mixing, fermentation, knocking back, proofing.
- Types of bread: white, brown, wholewheat, rye, and specialty breads.
- Introduction to process control: temperature, time, and humidity.

Day 2: Advanced Processes and Practical Integration

- Advanced mixing methods: sponge-and-dough, straight dough, and no-time dough.
- Automated equipment: dividers, rounders, moulders, and provers.
- Oven types and baking profiles: deck, rack, and tunnel ovens.
- Bread faults: causes and corrective actions (e.g., poor volume, crust issues).
- Quality control: sensory evaluation, texture analysis, and shelf-life.
- Food safety: HACCP principles, allergen management, and hygiene practices.

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
04 Aug 2026	05 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	05 Aug 2026	On-Campus	Mauritius
04 Aug 2026	05 Aug 2026	On-Campus	Lagos, Nigeria
06 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
06 Aug 2026	07 Aug 2026	On-Campus	Cape Town, South Africa
06 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
10 Aug 2026	11 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	11 Aug 2026	On-Campus	Pretoria, South Africa

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, open the page for this course (Unit Standard 259379) 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 – 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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