



Accredited Africa Training Institute for Capacity Development

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

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Automated Bread Plant Dough Production

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259382 · NQF Level 3 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to produce bread dough in an automated bread plant, ensuring consistent quality, safety, and efficiency. It covers the operation of automated equipment, dough production processes, and adherence to food safety standards. Learners will gain practical competence in managing automated systems to meet production targets.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259382
Accreditation	SAQA Accredited · NQF Level 3 · 8 Credits
Duration	5 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply food safety and hygiene principles in an automated bread plant.
- Operate automated dough mixing and handling equipment according to standard operating procedures.
- Monitor and adjust dough parameters (e.g., temperature, consistency) to meet specifications.
- Implement quality control checks at various stages of dough production.
- Demonstrate troubleshooting techniques for common equipment and process deviations.
- Evaluate production data to optimize dough yield and minimize waste.

WHO SHOULD ATTEND

- This course is designed for production operators, process controllers, and supervisors working in automated bread plants or similar food manufacturing environments.

COURSE OUTLINE

Day 1: Introduction to Automated Dough Production Systems

- Overview of automated bread plant operations
- Main components: silos, conveyors, mixers, dividers, provers
- Ingredient handling: flour, water, yeast, additives
- Basic dough rheology and fermentation principles
- Safety and hygiene regulations (OHS Act, food safety)
- Introduction to control systems and PLC basics
- Quality parameters for dough (temperature, consistency)

Day 2: Mixing and Dough Development

- Types of mixers: spiral, horizontal, continuous
- Mixing stages: dry, hydration, development, clean-up
- Control of water temperature and ingredient dosing
- Dough temperature management and water cooling systems
- Impact of mixing time and speed on gluten development
- Automated ingredient addition systems (liquid and dry)
- Common faults: dough too stiff/soft, incorrect mixing time
- Cleaning and sanitation of mixing equipment

Day 3: Dough Dividing, Rounding, and Intermediate Proving

- Dough dividers: volumetric and piston types
- Dough rounders: conical and cylindrical designs
- Setting divider weight and adjusting for dough consistency
- Intermediate prover: temperature, humidity, and dwell time
- Conveyor systems for dough piece transfer
- Troubleshooting: weight variation, dough tearing, sticky dough
- Lubrication and cleaning of divider/rounder components
- Safety features: guards, emergency stops

Day 4: Final Moulding, Panning, and Proving

- Final moulders: sheeting, curling, and sealing mechanisms
- Panning systems: automatic pan drop and indexing
- Moulding pressure adjustment for dough consistency
- Final prover: temperature, humidity, and time settings
- Prover conveyor speed and dwell time
- Common faults: seams opening, uneven shape, pan overflow
- Cleaning and maintenance of prover and moulder
- Integration with oven loading systems

Day 5: Process Control, Quality Assurance, and Troubleshooting

- SCADA systems: monitoring temperatures, speeds, and alarms
- Quality control: dough temperature, pH, consistency, weight
- Statistical process control (SPC) basics
- Troubleshooting flow: identify, isolate, correct
- Common line faults: ingredient supply issues, mechanical jams, sensor failures
- Preventive maintenance scheduling

- Documentation: production logs, quality records, incident reports
- Continuous improvement: adjusting parameters for yield and quality

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 **8 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 23,000.00	R 23,000.00
1	In-House	R 29,900.00	R 29,900.00
1	On-Campus (Pretoria)	R 34,500.00	R 34,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
03 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Dubai, UAE
03 Aug 2026	07 Aug 2026	On-Campus	Cape Town, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Mauritius
03 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Lagos, Nigeria
10 Aug 2026	14 Aug 2026	On-Campus	Mauritius
10 Aug 2026	14 Aug 2026	On-Campus	Cape Town, 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 259382) 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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