"Hands-on Training on Baking Technology"

20-22 November 2017

BOKU / STAMAG, Vienna, Austria

Within the **European Food-STA** project, the project partner **ISEKI-Food Association** is organizing together with the **International Association for Cereal Science and Technology** (ICC) this tailor-made IFA-certified workshop for a limited number of persons, who are teaching cereal technology.

Content: from raw materials to final products, learning from mistakes: different products: Austrian breads, croissants, fried products

Target group (limited to 15 persons): preferable university teachers (teaching cereal technology), food professionals working in cereal technology, master/PhD students.

For more information please visit following website:
https://www.food-sta.eu/node/1282

European FooD-STA

STAMAG

ISEKI - Food Association

ICC

Programme

Monday 20.11.2017, 13-17

Venue: **BOKU**, 1190 Wien, Muthgasse 18, room 2/28

Welcome - Theoretical Indroduction

Tuesday 21.11.2017, 9-17

Venue: **STAMAG**, 1220 Wien, Smolagasse 1

Rye dough technology: product: rye-wheat bread 80% rye, 20 % wheat

Variation of dough process (batch size, mixing speed, effect of bread improver)

Wheat dough technology: small pastry unit, product: roll

Variation of dough process (dough rest, sequence of proof and moulding, fermentation time) and formulation (ready-to-bake deep-frozen dough pieces with special bread improver

Wednesday 22.11.2017, 9-17

Venue: **STAMAG**, 1220 Wien, Smolagasse 1

Laminated doughs, product Croissant

Variation of dough process (type, temperature and amount of fat, effect of rolling and flattening, proffing temperature)

Sweet yeast-raised baked goods, traditional braided baked goods "Zopf" (Austrian "Striezel") and fine bakery ware made of batter (product muffins, "Mini-Gugelhupf")

Make-up of sweet yeast-raised dough (min. content) 8% sugar and 8% fat on flour; variation of yeast amount (min. 3% on flour), manual versus mechanical dividing and moulding, effect of dough rest and proofing time, wet dough surface on shaping and braiding, surface treatment with liquid egg

Final discussion of results; take-home message