

## JANUARY



 | 28 & 29 January | France

**Milling expertise:**  
improve your processes

## FEBRUARY



 | 24 February | France

**Master the taste of bread:**  
through the process and  
sourdough

## APRIL



 | 2 April | France

**Cake & conservation:**  
how to preserve taste  
and texture

## MAY



 | 27 May | France

**Correct dough defects:**  
analyze and perfect  
your recipes

## JUNE



 | 24 & 25 June | France

**Enzymes & technological:**  
**ingredients:** discover their  
functions in breadmaking

## SEPTEMBER



 | 22 September | France

**Bread & nutrition:**  
develop your  
improvement strategy

## OCTOBER



 | 6 October | France

**From wheat to bread:**  
Identify the parameters  
of the flour quality

## NOVEMBER



 | 24 & 25 November | Spain

**The perfect toast bread:**  
reveal the secrets  
of the softness

## DECEMBER



 | 10 December | Germany

**From wheat to bread:**  
Identify the parameters of  
the flour quality

## OUR PARTNERS



## MORE INFORMATION

For information, registration,  
or a customized training program,  
please contact us:  
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