**Training curriculum Bread and Cookies Backing**

Module 1:

Introduction to Baking

Overview of baking principles

Kitchen safety and hygiene

Equipment and tool familiarization

Ingredient functions (flour, yeast, sugar, butter, etc.)

Module 2:

Bread Baking Fundamentals

Types of bread (yeasted, sourdough, enriched, flatbreads, sugarbread)

Dough mixing methods

Kneading and fermentation

Shaping and scoring techniques

Baking temperatures and troubleshooting

Practical: Basic white bread, whole wheat bread, dinner rolls

Module 3:

Advanced Bread Techniques

Preferments

Sourdough starter management

Enriched doughs (brioche, challah, cinnamon rolls)

Flatbreads (focaccia, pita, naan)

Practical: Sourdough loaf, focaccia, brioche buns

Module 4:

Cookie Baking Basics

Types of cookies (drop, rolled, bar, pressed, sandwich)

Creaming method vs. one-bowl method

Ingredient temperature and its impact

Portioning and baking consistency

Practical: Chocolate chip cookies, sugar cookies, oatmeal raisin

Module 5:

Creative and Specialty Cookies

Flavor combinations and mix-ins

Icing, decorating, and sandwiching

Gluten-free and dietary alternatives

Cookie storage and packaging

Practical: Linzer cookies, decorated sugar cookies, vegan cookies

Module 6:

Quality Control and Presentation

Common baking issues and how to fix them

Plating and packaging for sale or gifts

Time and resource management in baking

Module 7:

Final Project and Assessment

Design and execute a bread and cookie menu

Presentation and peer review

Exam at NVTI