Swiss Confectionery

PROFESSIONAL TRAINING, LEVEL 1



CURRICULUM
VERSION 2.0 I EN

Richemont
SWISS CENTRE OF EXCELLENCE
Bakery • Pastry • Confectionery



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“We offer easy access to high-quality education everywhere in the world!”



Reto Fries, Director
RICHEMONT, CENTRE OF EXCELLENCE

Introduction

For more than 75 years Richemont has been highly regarded and sought after as a professional partner in the entire bakery and confectionery trade.

Founded in 1945 and headquartered in Lucerne (Switzerland), Richemont is considered an independent, national and international centre of excellence for the entire bakery and confectionery trade. More than 200 000 professionals have enjoyed the benefits of a Richemont vocational education and professional development, elevating their career to the next level. The latest infrastructure as well as highly educated trainers are simply a matter of course at Richemont. Our diverse array of services include comprehensive vocational education and professional development, individual seminars for businesses and groups, onsite sales training, the publication of books and teaching materials, wide-ranging consulting services, as well as research and development. An attractive restaurant and hotel, open to the public, complete our range of services.

Richemont’s vision as an innovative leader in the world of vocational education training is to make our “Certified by Richemont” programs available to a worldwide audience. With this vision in mind, the first digital blended learning course was born: “Swiss Bakery, Pastry & Confectionery Professional” Certified by Richemont.

Swiss Quality – Swiss Excellence

Switzerland and its sophisticated vocational education and training system (VET) ranks number 1 worldwide and is deemed as the Gold Standard. Our reputation for top-quality education makes Switzerland the "go-to-choice" for students looking to study internationally. The system integrates practical training into the learning process therefore facilitating the school-to-work transition. Participants enter the labour market with a competitive edge as highly skilled, ready-to-work new employees.

Quality of Vocational Training International Comparison, 2018
Source: WEF Global Competitiveness Report, 2018

Country	Rank
Switzerland	1
USA	2
Netherlands	3
Austria	4
Denmark	5
Finland	6
Germany	7
Singapore	8
Malaysia	9
Norway	10

Richemont – Your Educational Partner

Partnering with Richemont means access to top quality, "made in Switzerland" bakery courses under the Richemont Switzerland brand.

- Richemont certified vocational programs are made accessible to students without the need to travel abroad.
- The course content is 100% made in Switzerland and offered in local language.
- Instant access to Richemont's "know-how" and experience.
- Scalability of business through online learning approach.
- Diversification in a competitive environment.
- Affordable courses due to the blended-learning concept.



WorldSkills	Rank	Category	Name
Lucerne 2022	1	Pâtisserie and Confectionery	Richemont Trained Juliana Thöny
Lucerne 2022	3	Bakery	Richemont Trained Vera Stocker
Kazan 2019	1	Bakery	Richemont Trained Sonja Durrer
Abu Dhabi 2017	1	Bakery	Richemont Trained Ramona Bolliger

Become the Benchmark of the Education Worldwide

- Benefit from vocational training in Swiss quality, which is certified under the Richemont brand.
- Richemont coaches and trains the best professionals in Switzerland in the field of bakery, pastry and confectionery, who have won successive "WorldSkills" competitions in 2017, 2019 and 2022.
- Your professional skills and knowledge as well as your resume will be improved.

Our Promise

At Richemont, we are committed to clearly defined quality standards in all educational areas and services. "Certified by Richemont Switzerland" stands for top quality Swiss education recognised worldwide for bringing forth highly skilled graduates and teachers. Our goal is to train versatile, competent professionals to step into a successful career as a bakery professional or launch careers as ambitious entrepreneurs.

«Medal girls»:
Vera Stocker
(bronze in Lucerne, 2022)
Juliana Thöny
(gold in Lucerne, 2022)



Our Program

The course “Swiss Confectionery Profession” was designed with a blended learning training approach. It is a combination of online training and a final week of instruction at the Richemont Craft School in Lucerne.

Online Learning

The training content is delivered online via an easy-to-use and interactive learning platform translated into your local language. The learner is guided with interactive elements, videos and text to acquire the necessary theoretical knowledge and practical skills. The program is designed so that the student is able to perform the practical work autonomously, guided by videos and online feedback. The student is being led through a step by step practical process learning the necessary skills and techniques during self-study.

Campus Week

During the Campus Week, Richemont trainers test and review the students' ability level. The trainers work closely with the student to improve their practical skills and identify any shortcomings. During the classroom sessions, the students are introduced to working with industrial machines and with larger production quantities thus training the student to work in a professional environment.

Through the methodical study of ingredients and techniques and understanding how the different production processes relate to each other, the students will be able to create and write their own recipes and become true masters at their craft.

Our program is the perfect blend between carefully selected theoretical knowledge and high-quality practical training to bring forth Swiss quality, elite bakers, to the job market.



Ramona Bolliger as avatar (gold medalist at the WorldSkills 2017 in Abu Dhabi) accompanies the students through the course.

Course Overview

~80% Online Learning

On a personal computer, smart-phone or tablet allowing the student to study at home in their own time 24/7.

A blend of theoretical and practical assignments.

155 hours of online learning includes practical assignments in self-study.

~20% Campus Week

During the Campus Week, students practice and repeat the 5 confectionery products under the guidance of Richemont trainers.

Visits to various specialized companies as well as written and practical final exam.



Online Learning

Costs

Online Learning CHF 450.00

For information on the continuing classroom session (Campus Week), see page 20.

Course Confirmation

After completing the online course and successfully passed tests, graduates will receive a course confirmation.

Course Content and Time Commitment

		1	2	3	4	5
Module 1: Be safe						
1.1	Occupational safety	0.5	0.3	0.9	0.5	**2.2**
1.2	Fire protection	0.5	0.2	0.5	0.5	**1.7**
1.3	Environmental protection	0.5	0.3	0.7	0.5	**2.0**
1.4	Hygiene	0.5	0.7	1.8	0.5	**3.5**
Module 2: Know the science						
2.1	Natural science	0.5	0.5	1.4	0.5	**2.9**
2.2	Nutrition	0.5	1.0	2.7	0.5	**4.7**
2.3	Raw materials	0.5	2.3	6.1	0.5	**9.4**
Module 3: Confectionery						
3.1	Milk chocolate truffles	2.0	5.3	14.2	3.0	**24.5**
3.2	Trio sticks	2.0	6.0	16.2	3.0	**27.2**
3.3	Piedmont mould pralines	3.0	6.0	16.2	4.5	**29.7**
3.4	Kirsch chocolate sticks	1.0	5.0	13.5	1.5	**21.0**
3.5	Raspberry jelly praline	2.0	5.8	15.5	3.0	**26.3**

Legend

1 Preparation Time (introduction and previous knowledge)

The preparation includes the time used for reading and studying the respective learning content, knowledge building and testing prior knowledge by means of a quiz. Here, an average time of 30 minutes was assumed for the two pre-modules "Be Safe" and "Know the Science". For the product modules "Bakery", "Pastry" and "Confectionery", an average time of 60 minutes was calculated. This was duplicated depending on the number of subproducts and may differ slightly depending on the individual student.

2 Production Time (learning and making)

For the pre-modules "Be Safe" and "Know the Science", the production time includes the reading and learning of all contents. For the product modules "Bakery", "Pastry" and "Confectionery", the production time includes all product production steps including fermentation, rest and baking times. This is a guideline from our Richemont teachers, who have set these times based on their own production at the Richemont Centre of Excellence.

3 Repetition Time (practice and repetition)

The contents of the pre-modules "Be Safe" and "Know the Science" are taken up and repeated throughout the subsequent product modules. Three times the amount of production time is calculated here. With regards to the product modules "Bakery", "Pastry" and "Confectionery " three product manufacturing repetitions are calculated. For each repetition, 90% of the first production time is calculated.

4 Evaluation Time (evaluation, reflection and final test)

The follow-up for the "Bakery", "Pastry" and "Confectionery" product modules includes the following chapters: the sensory tasting of the product for evaluation and reflection, and the final test at the end of each module. For the pre-modules "Be Safe" and "Know the Science", an average time of 30 minutes is assumed, for the product modules "Bakery", "Pastry" and "Confectionery" it is an average time of 90 minutes. This average time of 90 minutes can vary somewhat depending on the product and the individual student.

5 Total Expected Learning Time

The total expected learning time is calculated on the basis of the preparation, production, repetition and evaluation time. The times may vary depending on the learning and working speed of the individual student.



Module 1: Be safe

Every year, an average of one in three people in Switzerland has an accident or falls ill (occupational diseases) at work. The resulting loss of income causes enormous economic damage. Health is our most valuable asset and we must take care of it. This module deals with safety in the workplace, correct behaviour in the workplace for fire protection, economical as well as careful use of environmental resources and the basic rules of hygiene. To ensure a high quality workplace with maximum safety.

Content		1	2	3	4	5	6
1.1	Occupational safety	0.5	0.3	0.9	0.5	–	2.2
1.2	Fire protection	0.5	0.2	0.5	0.5	–	1.7
1.3	Environmental protection	0.5	0.3	0.7	0.5	–	2.0
1.4	Hygiene 1.0	0.5	0.7	1.8	0.5	–	3.5
		2.0	**1.5**	**3.9**	**2.0**	–	**9.4**

Legend (times in hours):

1 Preparation Time (introduction and previous knowledge)
2 Production Time (learning and making)
3 Repetition Time (practice and repeat)
4 Evaluation Time (evaluation, reflection and final test)
5 Classroom Session
6 Total expected learning time



1.1 Occupational safety

Accidents or illnesses at the workplace result in lost working hours, which cause enormous economic damage for the employer. In order to prevent human suffering, whether at work or during leisure time, our health should be the highest good, to which we must all assume personal responsibility.

01	Occupational safety goals
02	Operational safety organization
03	Accident hazards and protective measures
04	Hazardous substances and symbols
05	First aid and emergency organization
06	Ergonomics (correct lifting and carrying of loads)
07	Health care and baker's diseases



1.2 Fire protection

The outbreak of a fire can happen anywhere. The first reaction, the first measures as well as the factor time are decisive, so that worse can be prevented.

01	Sources of danger
02	Protection against fire hazards
03	There is a fire. What to do?



1.3 Environmental protection

Since the consumption of energy reserves affects all people and businesses, environmental protection - an economical and careful use of resources – is a must for every individual.

01	Exposure and hazards
02	Handling drinking water
03	Waste disposal and waste separation
04	Energy consumption
05	Life cycle assessment



1.4 Hygiene 1.0

Hygiene comes from the Greek "hygíeia", which means health. In the broadest sense, hygiene is therefore the sum of all measures that serve to maintain health. This also corresponds to the importance that the law assigns to hygiene.

01	Legal regulations and basic terms
02	Basic knowledge of hygiene and basic terms
03	Hygiene area and hygiene rules (measures)
04	Manufacturing processes
05	Types of microorganisms



Module 2: Know the science

Acquiring knowledge in the various scientific disciplines of natural science can help us understand and solve problems that arise in our professional activities. After all, nutrition is a major contributor to health. And through basic knowledge of the most important raw materials in our industry, we not only understand important relationships, but also recognize the potential applications and uniqueness of our craft.

Content		1	2	3	4	5	6
2.1	Natural science	0.5	0.5	1.4	0.5	–	2.9
2.2	Nutrition 1.0	0.5	1.0	2.7	0.5	–	4.7
2.3	Raw materials	0.5	2.3	6.1	0.5	–	9.4
		1.5	**3.8**	**10.2**	**1.5**	–	**17.0**

Legend (times in hours):

1 Preparation Time (introduction and previous knowledge)

2 Production Time (learning and making)

3 Repetition Time (practice and repeat)

4 Evaluation Time (evaluation, reflection and final test)

5 Classroom Session

6 Total expected learning time



2.1 Natural science

Acquiring knowledge in various scientific fields can help us understand issues that occur in our profession and solve problems.

01	Definition and fields of science
02	Chemical laws and processes of chemistry
03	Physical laws of nature and processes
04	Biological laws of nature and processes



2.2 Nutrition 1.0

Food and drink are just two of the many pieces of the puzzle that define our health. Other factors such as exercise, mental health, physical health, habits and genetic predisposition, play an important role.

01	The importance of a healthy nutrition
02	Nutrient requirements and recommendations for nutrient intake
03	Macronutrients
04	Micronutrients
05	Food Pyramid of the Swiss Society for Nutrition
06	Digestion and metabolism
07	Types of illness



2.3 Raw materials

A raw material is a substance in its natural state which is either consumed immediately or sent for industrial processing.

01	Water
02	Table salt
03	Fats
04	Milk and milk products
05	Eggs and egg products
06	Nuts and kernels
07	Sugar, honey, sugar substitutes and sweeteners
08	Products from cocoa beans
09	Gelling and thickening agents



Module 5: Confectionery

Confectionery is the generic term for the production of all couverture products such as pralines, truffles and confections. The associated job title is confectioner. A confectioner is therefore someone who further refines finished chocolate. Couverture occupies an important place in confectionery. Working with couverture (chocolate) is not only technically demanding, but also requires artistic and creative skills.

Content		1	2	3	4	5	6
5.1	Milk chocolate truffles	2.0	5.3	14.2	3.0	–	24.5
5.2	Trio sticks	2.0	6.0	16.2	3.0	–	27.2
5.3	Piedmont mould pralines	3.0	6.0	16.2	4.5	–	29.7
5.4	Kirsch chocolate sticks	1.0	5.0	13.5	1.5	–	21.0
5.5	Raspberry jelly praline	2.0	5.8	15.5	3.0	–	26.3
5.7	Classroom sessions – Confectionery	–	–	–	–	40.0	40.0
		10.0	**28.1**	**75.6**	**15.0**	**40.0**	**168.7**

Legend (times in hours):

1 Preparation Time (introduction and previous knowledge)

2 Production Time (learning and making)

3 Repetition Time (practice and repeat)

4 Evaluation Time (evaluation, reflection and final test)

5 Classroom Session

6 Total expected learning time



5.1 Milk chocolate truffles

Delicately melting milk ganache coated with milk couverture.

Duration (incl. resting times): 15 hours (divided over 2 days)

Subproduct:

01 Milk ganache

Techniques

- Butter ganache production
- Tempering couverture
- Coating
- Storage of couverture and chocolate



5.2 Trio sticks

The trio stick is a combination of three different almond and hazelnut gianduja – white, milk and dark – with a milk couverture coating.

Duration (incl. resting times): 25 hours (divided over 3 days)

Subproduct:

01 Gianduja

Techniques

- Tempering couverture
- Coating
- Storage of couverture and chocolate



5.3 Piedmont mould pralines

Fine milk couverture is poured in the mould and filled with an exclusive Piedmont hazelnut praline paste.

Duration (incl. resting times): 22 hours (divided over 3 days)

Subproducts:

01 Mould casting

02 Praline paste

Techniques

- Tempering couverture
- Mould casting
- Praline paste production
- Storage of couverture and chocolate



5.4 Kirsch chocolate sticks

For the Kirsch chocolate sticks, a Kirsch-syrup mixture is moulded in the starch and partially recrystallized, and covered with dark couverture at the end.

Duration (incl. resting times): 16 hours (divided over 2 days)

Techniques	• Tempering couverture • Sugar cooking • Coating • Storage of couverture and chocolate



5.5 Raspberry jelly praline

This praline combines sweet raspberry jelly with marzipan and is coated with dark couverture.

Duration (incl. resting times): 15 hours (divided over 2 days)

Subproduct:

01 Raspberry jelly

Techniques	• Tempering couverture • Fruit jelly production • Coating • Storage of couverture and chocolate

Advanced Course (optional, not included in the Digital Learning Program):

Campus Week – Confectionery



For the Campus Week, Richemont offers the best conditions for a perfect completion of your course with its modern training facilities for theory and practice. The Campus Week offers space to work with technical instructors to improve your practical skills and identify any deficits so that you are well prepared for the final oral and written exams.

During the Campus Week for the Confectionery Module, students will practice and review the confectionery products under the guidance of the instructors. During the course you will be introduced to working with industrial machinery and operating with larger production volumes, training you for employment in a professional environment.

Requirements

Graduates of the online course "Confectionery Level 1"/"Confectionery Level 2"

Once you have completed all the online course modules and we have checked your learning success by means of practice tests, you are ready for the Campus Week.

Around 1 month before the Campus Week, you upload all educational reports and product images to the learning platform. Afterwards, feedback on your submitted files will be given and open questions clarified in a digital meeting.

Learning Goals

After completing this course (online course and Campus Week), you will be able to make the products you have learnt, or variations of them, on your own and will be ideally trained for employment in a professional working environment.

Richemont Certificate

Upon successful completion of the course, you will receive an official Richemont certification. This provides a solid professional foundation and a wide range of career opportunities, as well as access to various further trainings.

Costs

CHF 3950.00

Included in the costs

- Digital preparation workshop (1 month before the course)
- Course and exam fees incl. certificate and personal baker's shirt
- All meals from Sunday evening to Sunday morning (Legendary baker's breakfast)
- 10 nights in Hotel Richemont or Hotel Seeburg
- excursion, factory tours and visit to a hotspot in the area
- Reference book "The Apprentices Guide" in English (654 pages), regular price CHF 175.00
- 2 books of your choice from the series "The perfect product" in English, regular price CHF 156.00
- 50% discount on other reference books during the Campus Week

Richemont Books

2 books of your choice included in the costs



The perfect product

Optimum pastry quality is the goal of every artisanal business. This is not so easy, because a perfect final product is subject to numerous, reciprocal influences. Which factors determine the optimal pastry quality and how do I achieve it sustainably and economically? This unique, indispensable work shows you the way to the perfect product and helps to recognize and avoid typical mistakes.

316 pages, de/fr, de/it, en/es
regular price CHF 78.00





The perfect product - Confiserie
The structure of the book is divided into the sections: basic masses, couverture, sugar work, and ice cream. In addition to many recipe examples with instructions, it includes topics such as raw material requirements, influences in processing, production methods and much more.

240 pages, d/f/i/e
regular price CHF 78.00



The perfect product - Confectionery 1
This book is mainly dedicated to the subject of doughs. How do they differ in use and preparation? Which are the specific requirements of the various product groups? The book reveals typical semi-finished and baked goods errors and shows you intuitively how to avoid them.

280 pages, d/f/i/e
regular price CHF 78.00



The perfect product - Confectionery 2
Masses, creams and fillings. This book shows you which factors are decisive for the perfect quality of these semi-finished products, and also how to produce sustainably and cost-effective.

312 pages, d/f/i/e
regular price CHF 78.00



The perfect product - Bakery
Which factors determine the quality of baked goods and how can they be achieved sustainably and cost-effectively?
This unique, indispensable work shows you the way to the perfect product and helps you to recognize and avoid typical errors.

212 pages, d/f/i/e
regular price CHF 78.00

Please contact us to inquire about our current and upcoming programs:

- Swiss Bakery, Pastry & Confectionery Professional
- Swiss Bakery, Pastry & Confectionery Expert



CONTACT & INFORMATION

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