



RÉPUBLIQUE  
FRANÇAISE

Liberté  
Égalité  
Fraternité



DU VAR  
ACADÉMIE DE NICE

## CS - Certificat de spécialisation Techniques du tour en boulangerie et en pâtisserie (ex Mention complémentaire) (CS TTBP) (Certificate of specialisation in bakery and pastry lathe techniques)

CPF Formation éligible  
au CPF

A Formation réalisable  
en alternance

La Garde

### The benefits of training

contact us

## TRAINING

### OBJECTIVES

The holder of the complementary qualification "Techniques du tour en boulangerie et en pâtisserie" (lathe techniques in bakery and pastry-making) occupies the post of lathe operator in a bakery bakery or pastry-making laboratory.

He is specialised in the manufacture of dough-based products. He makes and processes all types of dough and the most common appliances and fillings to make viennoiseries, tarts, sweet and savoury puff pastry products and a selection of products for on-the-go catering.

He implements the techniques and uses the most suitable raw materials to optimise production. He or she monitors and enhances production. He or she carries out his or her activity in compliance with health and safety rules as well as recommendations relating to sustainable development.

### PROGRAMME

**BC01 - Produce dough-based products** Prepare a dough using the appropriate technique

Manage the fermentation and resting phases

Work a dough according to the products

Shape according to the order

Make creams and appliances

Make fillings

Assemble

Conduct baking

Enhance the finished product

Implement health and safety rules and adopt responsible behaviour in managing resources and fluids

**BC02 - To optimise the manufacture of pasta-based products** To adapt the raw materials and added substances to the production required and the techniques used

To manage the techniques according to the production

To communicate and enhance the value of the production to the sales staff

To plan the production as part of a sustainable approach

To monitor and analyse the production

## VALIDATION

- Diploma from the Ministry of National Education and Youth Level 3 (CAP)  
+ d'informations sur cette certification (RNCP38762, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur :  
<https://www.francecompetences.fr/recherche/rncp/38762/>

## WHO SHOULD ATTEND?

### AUDIENCE

All audiences

### PREREQUISITES

Applicants must hold a CAP PATISSIER / BOULANGER or a BAC PRO BOULANGER PATISSIER .

## EDUCATIONAL ORGANISATION

### SESSION DATES

from 2 Sep 2024 to 30 June 2025 | **DIVERS FINANCEMENTS**  
**APPRENTICESHIP**

### DURATION

Total maximum duration of 980 hours, including 560 hours in a company and 420 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

### WORKFORCE

12 people

## TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

### Teaching method

- Fully classroom-based training

### Teaching methods

- Group lessons

### Equipment

- Equipped technical platforms  
- Unmarked room with video projector

### Monitoring and individualisation

Positioning upstream of training entry.

For beneficiaries with disabilities: possible adaptation of training and certification procedures, support by the TH referent.

Taking into account of beneficiary satisfaction during and at the end of training. .

## EXPERTISE OF PARTICIPANTS

Trainers experienced in individualised learning.

## ASSESSMENT AND CERTIFICATION PROCEDURES

In-course assessment (CCF)

Interview with a professional jury

## FINANCING

### RATE

Total price incl. VAT : 6300.00 euros

Hourly rate incl. VAT : 15.00 Hourly rate including VAT: euros 15.00

. This price is indicative and non-contractual. Depending on your status, this training course may be fully financed. Contact us.

## FINANCING

### Session from 02 September 2024 to 30 June 2025

Training on a sandwich course (apprenticeship or professional training contract).

Training eligible for the CPF.

This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

## HOW DO I REGISTER?

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contact us

## AFTER THE COURSE

The holder of the "Baking and pastry-making lathe techniques" specialisation certificate may carry out his or her duties in any company that can demonstrate the use of a bakery or a laboratory for the manufacture of dough-based products:

- an artisan bakery, pastry or bakery-pastry business (sedentary and/or non-sedentary activity)
- a centralised laboratory of a company with several sales outlets
- a bakery or laboratory in a large food retail outlet
- a catering business
- a hotel and catering establishment with a production unit
- and a laboratory in a large food retail outlet
- .catering establishment with a production unit for dough-based products

The holder of the "Bakery and pastry-making lathe techniques" specialisation certificate occupies the post of lathe operator, lathe operator or specialised worker.

He or she can broaden their skills by preparing another additional qualification in baking or pastry-making. He or she can move up to positions of responsibility after a few years' experience or after obtaining a professional baccalaureate in baking and pastry-making, a BP in baking or a BTM in pastry-making. .

## AMENITIES

### Access for people with disabilities

Accessible to people with disabilities

. Dedicated lift for PRM PRM toilets

### Catering

Catering room with microwave and fridge

### Transport

2-minute walk from the train station public transport by bus at the bottom of the building

## PRACTICAL INFORMATION

### CONTACTS

Valérie VANDEWALLE - Co-ordinator - Référent Handicap  
T. 04 94 22 34 07 | greta.var-lagarde@ac-nice.fr

### PLACE OF TRAINING

Antenne de la Garde | 305 avenue Jacques Duclos | 83130 La Garde

### ORGANIZATION

#### **GRETA du Var**

Headquarters : Lycée Technique Régional Paul Langevin 83514 La Seyne sur Mer Cedex

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 9383P000883