



BakeSus

Intends to create an e-learning programme on quality and food safety, considering good hygiene and environmental practices and adapting it to the needs of the baking and pastry sector. These materials will increase the competitiveness of the sector and strengthen the capacities of both trainers and workers.

Project partners



"The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein."



Sustainable and
hygienic production
in the bakery sector
through the exchange
of good practices

bakesus.com



Co-funded by the
Erasmus+ Programme
of the European Union

BakeSus project

The bakery and pastry sector has evolved enormously in recent years thanks to the implementation of new technologies and the emergence of new groups of consumers with different needs, increasingly demanding in regard to composition of food and processing methods. This complexity, added to the environmental concerns, and a growing population of intolerants and allergics to foodstuffs, have produced several changes in many aspects of bakery and pastry production. Therefore, training in hygiene, quality, food safety and good environmental practices is essential for this sector.

The overall objective is to improve the quality and efficiency of teaching and learning processes through the design and validation of training materials that are based on information technologies and completely adapted to the bakery and pastry sector.



Specific Objectives

- To develop a set of training materials aimed at bakery employers and employees that ensure high quality, safe and environmentally friendly products.
- To use hygiene, quality and environmental protection training as a strategy to increase employee's adaptability to the changes and developments emerging in the sector, thereby improving their employability and the competitiveness of the European bakery and pastry sector.
- To encourage the spreading and implementation of the European food safety and environment policies in a uniform way.

Training programme

The teaching-learning activities for proper food handling, quality and environmental management should be based on the acquisition of knowledge and values related to hygiene and food safety. These are aimed at ensuring and contributing to the quality skills and not only food safety, but also health of consumers and their own workers while obtaining environmentally friendly products.

The following training materials are available in English, Czech, Italian, Turkish and Spanish for experts-trainers and workers in the baking and pastry sector:

BakeSus Course

Course aimed at staff of the bakery and pastry sector.

Training the trainers BakeSus Course

Course aimed at trainers of the BakeSus Course.



Pilot testings

¿Who can participate?

- Workers in the bakery and pastry sector.
- Food and beverage industries staff in general.
- Engineers / food technologists, veterinarians, quality managers, etc.
- Food safety experts and students.

For further information, please contact us:

MERSIN UNIVERSITY

Food Engineering Department

(+90) 3243610001/7212

gulgok33@gmail.com

www.bakesus.com

@BakesusErasmus

www.facebook.com/bakesus.erasmusproject/