

Baker-Workshop 2016

Programme for Germany

Date: 05. - 06.07.2016

Title: “Baking with ancient grains”

1. Day, Tuesday, 05.07.2016

***Venue: Landesinnungsverband für das Württembergische Bäckerhandwerk e.V. ,
Wilhelmstr. 7, 70182 Stuttgart***

From 01:00 - 06:00 pm

01:00 - 01:10 pm: Welcome

01:10 - 01:40 pm: Short presentation of TraFooN aims and results incl. presentation and prioritizing of Strategic Research and Innovation Agenda (SIRA) for grains (questionnaires for SMEs)

- Hartmut Welck, SEZ
- 01:40 - 02:00 pm: Introduction into the topic ancient grain, importance (in relation to health, environment, economic) and prevalence (cultivation, processing, marketing) in Baden-Württemberg
 - Andreas Kofler, Landesinnungsverband für das Württembergische Bäckerhandwerk e.V.
- 2 pm – 2:20 pm: Presentation of Dutch grain landscape and follow-up of the training workshop in the Netherlands
 - Zsuzsan Proos, DBC

02:20 - 02:45 pm: Coffee break and networking

02:45 - 6:00 pm: Practical baking demonstration with ancient grains at the Württembergische baking school

- Joachim Burkart, deputy Head of Württembergische baking school

06:00 pm: End of workshop

07:00 pm: Common dinner – invitation by TraFooN

2. Day Wednesday, 06.07.2016

**Meeting at: Landesinnungsverband für das Württembergische Bäckerhandwerk e.V.,
Wilhelmstr. 7, 70182 Stuttgart**

From 7:45 am - 04:30 pm

07:45 am: Common transport to and visit of two good practice traditional bakeries (interview with owner on how to successful market ancient grains) in the area of Stuttgart

- Visit of two traditional bakeries and introduction to the marketing strategy of baked goods made of ancient grains
 - a. 8:15 -9:30 Bakery Königsbäck
 - b. 10:15-12:00 Baker's house Veith in Bad Cannstatt

12:00 pm: Joined lunch in a bakery and trip to Hohenheim

Optional

01:00 pm: Field day at the University Hohenheim

01:15 - 02:30 pm: thematic speeches

- New distinction methods for Spelt- and Wheat respectively for Emmer and Durum-wheat?
- Marketing ideas for Einkorn, Emmer, Spelt ?
- How do successful bake with Einkorn, Emmer and Spelt?
- What to consider when brewing with Einkorn?
- How to produce high value products out of Einkorn and Emmer?

03:00 - 05:00 pm: Visit of test fields with ancient grains and demonstration of products at the University of Hohenheim

05:00 pm: End of the workshop

From 05:15 pm: Individual departure from the University of Hohenheim (Option: transfer to the airport)