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| **Établissement** | **Élève** |
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| **PFMP ➀** | Du au |
| Entreprise | Tuteur |
| **PFMP ➁** | Du au |
| Entreprise | Tuteur |
| **PFMP ➂** | Du au |
| Entreprise | Tuteur |
| **PFMP ➃** | Du au |
| Entreprise | Tuteur |

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**Livret de formation**

**Ecole Entreprise**

**CAP BOULANGER**

Logo

Etablissement

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| **CAP Boulanger - Suivi en Entreprise** | | | | | | | | | | | | | | | | | | | | | | | | |
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| **Pain de tradition, pain courant** | **1** | **PFMP ➀** | | | | **2** | **PFMP ➁** | | | | **3** | **PFMP ➂** | | | | **4** | **PFMP ➃** | | | | **BILAN** | | | |
| T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB |
| **C1 Organiser** |  | | | | | | | | | | | | | | | | | | | | | | | |
| **C1.1** – Organiser le rangement des produits réceptionnés |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C1.2** – Organiser son travail |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C1.3 –** Effectuer les calculs professionnels nécessaires à la production |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C2 Réaliser** | **C2.3.1 – Pains courants Français** | | | | | | | | | | | | | | | | | | | | | | | |
| **C2.2 –** Peser, mesurer |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Pétrissage :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Autolyse |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Amélioré |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Intensifié |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Techniques gestuelles, régularité, dextérité** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pesage, mise en forme manuelle |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pesage/divisage mécanique |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Façonnage :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Manuel |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Mécanique |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Fermentation, méthodes :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Non différé |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pousse lente |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pousse contrôlée |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Mise au four** (scarifier, gestion du tapis) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Niveau de maîtrise : TI - Très insuffisant / I - Insuffisant / B - Bien / TB - Très bien**  **Toutes les compétences ne sont pas évaluées systématiquement : une case vide correspond à une compétence non travaillée lors de la PFMP donc non évaluée** | | | | | | | | | | | | | | | | | | | | | | | | |

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| La couleur indiquée précise la période au cours de laquelle la compétence peut être travaillée en entreprise pour la première fois. La construction de chaque compétence pourra se poursuivre durant toutes les périodes de formation en entreprise permettant ainsi son développement.  PFMP N°1 compétence à privilégier PFMP N°3 compétence à privilégier  PFMP N°2 compétence à privilégier PFMP N°4 compétence à privilégier |

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| **Pain de tradition, pain courant** | **1** | **PFMP ➀** | | | | **2** | **PFMP ➁** | | | | **3** | **PFMP ➂** | | | | **4** | **PFMP ➃** | | | | **BILAN** | | | |
| T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB |
| **C2 Réaliser** | **C2.3.2 – Pains de tradition Française** | | | | | | | | | | | | | | | | | | | | | | | |
| **C2.2 –** Peser, mesurer |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Pétrissage :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Autolyse |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Amélioré |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Vitesse lente |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Techniques gestuelles, régularité, dextérité** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pesage, mise en forme manuelle |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pesage/divisage mécanique |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Façonnage :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Manuel |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Fermentation, méthodes :** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Utilisation d’une préfermentation |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pointage retardé au froid |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Non différé |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pousse lente |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Mise au four** (scarifier, gestion du tapis) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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|  | **Appréciation du niveau global de compétences  atteint par le candidat** | **Conseils** |
| **PFMP N°1** |  |  |
| **PFMP N°2** |  |  |
| **PFMP N°3** |  |  |
| **PFMP N°4** |  |  |

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| **CAP Boulanger - Suivi en Entreprise** | | | | | | | | | | | | | | | | | | | | | | | | | |
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| **Autres pains** | | **1** | **PFMP  ➀** | | | | **2** | **PFMP ➁** | | | | **3** | **PFMP ➂** | | | | **4** | **PFMP ➃** | | | | **BILAN** | | | |
| T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB |
| **C2 Réaliser** | **C2.3.3 – autres pains** | | | | | | | | | | | | | | | | | | | | | | | | |
| Pain de campagne | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pain complet | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pain viennois | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pain de mie | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Autres (céréales, farine spécifique, …) | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C2.2 –** Peser, mesurer | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Pétrissage :** | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Batteur mélangeur | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pétrin | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Techniques gestuelles, régularité, dextérité** | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pesage, mise en forme manuelle | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Façonnage :** | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Manuel | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Utilisation de bannetons, moules, … | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Fermentation, méthodes :** | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Utilisation d’une préfermentation | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pointage retardé au froid | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Non différé | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pousse lente | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Mise au four** (scarifier, gestion du tapis) | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| La couleur indiquée précise la période au cours de laquelle la compétence peut être travaillée en entreprise pour la première fois. La construction de chaque compétence pourra se poursuivre durant toutes les périodes de formation en entreprise permettant ainsi son développement.  PFMP N°1 compétence à privilégier PFMP N°3 compétence à privilégier  PFMP N°2 compétence à privilégier PFMP N°4 compétence à privilégier |

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| **Viennoiseries** | | **1** | **PFMP  ➀** | | | | **2** | **PFMP ➁** | | | | **3** | **PFMP ➂** | | | | **4** | **PFMP ➃** | | | | **BILAN** | | | |
| T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB |
| **C2 Réaliser** | **C2.3.2 Pâte levée** | | | | | | | | | | | | | | | | | | | | | | | | |
| Pétrissage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Détaillage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Façonnage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Moulage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Disposition sur plaque | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fermentation | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Dorage/Coupes | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cuisson | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C2 Réaliser** | | **C2.3.2 Pâte levée feuilletée** | | | | | | | | | | | | | | | | | | | | | | | |
| Pétrissage de la détrempe | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beurrage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Tourage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Abaissage :** | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Mécanique | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Manuel | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Détaillage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Façonnage | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Disposition sur plaque | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fermentation | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Dorage/Coupes | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cuisson | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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|  | **Appréciation du niveau global de compétences  atteint par le candidat** | **Conseils** |
| **PFMP N°1** |  |  |
| **PFMP N°2** |  |  |
| **PFMP N°3** |  |  |
| **PFMP N°4** |  |  |

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| **CAP Boulanger - Suivi en Entreprise** |

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| **Savoir-être** | | | **PFMP ** | | | | **PFMP ** | | | | **PFMP ** | | | | **PFMP ** | | | | **BILAN** | | | |
| T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB | T  I | I | B | TB |
|  | | | | | | | | | | | | | | | | | | | | | | |
| Respecter les horaires de travail et faire preuve de ponctualité | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Se présenter en tenue professionnelle et propre | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Effectuer son travail, selon les consignes | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Mettre en œuvre les recettes et techniques propres à l'entreprise, prendre des notes | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Faire preuve d’initiative | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| S’intégrer d’une manière active au sein de l’équipe | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Respecter les règles d’hygiène et de sécurité | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Faire preuve de dynamisme, de participation active, de rapidité, de vivacité dans son travail | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Faire preuve de motivation | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Faire preuve de curiosité professionnelle et demander des conseils | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Savoir s’adapter aux remarques formulées | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Niveau de maîtrise : TI - Très insuffisant / I - Insuffisant / B - Bien / TB - Très bien** | | | | | | | | | | | | | | | | | | | | | | |
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|  | **Appréciation** **du niveau global des savoir-être atteint par le candidat** | | | | | | | | | | | | | | | | | | | | | |
| **PFMP**  **N°1** |  | | | | | | | | | | | | | | | | | | | | | |
| **PFMP**  **N°2** |  | | | | | | | | | | | | | | | | | | | | | |
| **PFMP**  **N°3** |  | | | | | | | | | | | | | | | | | | | | | |
| **PFMP**  **N°4** |  | | | | | | | | | | | | | | | | | | | | | |
|  | |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |