

Entry Level Training Overview



Students have 6 weeks to complete the 4 modules included in the lesson. The four lessons; Ingredients, Mixing, Forming, and Baking, teach the basic fundamentals that new hires, department transfers and those seeking a refresher will find invaluable as they continue to grow in their positions.

Entry Level Training Lesson Overview: Ingredients Module

After Completing this Module, you will understand:

1. Why specific ingredients are essential to cookie and cracker manufacturer
2. How ingredients are used to make machinable dough that bakes well
3. How ingredients are stored
4. How ingredient assembly affects product consistency and traceability
5. The importance of proper ingredient weighing
6. Why ingredients and their amounts should not vary from Mixing Sheet specifications
7. What production problems occur when the wrong amount of an ingredient is used
8. The importance of using the correct ingredient variation

Entry Level Training Lesson Overview: Mixing Module

After Completing this Module, you will understand:

1. Mixing preparation
2. Different mixing styles
3. The importance of mixing speeds and dough temperature
4. Lay time and its effect on dough
5. The results of deviating from the mixing sheet
6. The uses of various mixers

Entry Level Training Lesson Overview: Forming Module

After Completing this Module, you will understand:

1. The three basic categories of baking products
2. The processes for forming different baking goods
3. Basic forming machines
4. General dough consistencies for each machine
5. Effects of improper forming
6. You will also be able to describe basic set-up and operation procedures and understand the related safety issues.

Entry Level Training Lesson Overview: Baking Module

After Completing this Module, you will understand:

1. Describe the three types of heat transfer
2. Describe the three stages of the baking process
3. Identify the four main classifications of ovens
4. Identify the different types of oven bands and their uses
5. Identify correct oven set-up procedures
6. Describe operation procedures
7. Identify the causes and effects of improper baking