



BAKERS MANUFACTURING  
**ACADEMY**

# Sheeting and Laminating

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Informational Packet



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# RESOURCES

## Sheeting and Laminating Lesson Course Content

- Chapter 1: Overview
- Chapter 2: Process
- Chapter 3: Ingredients
- Chapter 4: Mixing
- Chapter 5: Equipment
- Chapter 6: Baking
- Chapter 7: Cooling, Delivery, and Packaging



Kansas State University Accredited Program:  
See page 3 for more information.

## Course Enrollment Information:

- Completion Time: Five hours to complete all module content
- Enrollment period: six weeks
- Resource guide with comprehensive Glossary of Terms printout available
- Final Test: Students must score 90% GPA to complete the course successfully
- Certificate of Completion

## Cost:

- Members: \$250.00
- Non-Member: \$500.00

## How to Enroll?

Access the course through the [Bakers Manufacturing Academy](#)

**Option 1:** Facilities: Enroll employees immediately within the Portal and pay on a monthly basis. To activate your plant, [register here](#).

**Option 2:** Individual Access: Individuals and non-members can enroll in a course at any time.

- Step 1: If this is your first time accessing the site, go to the [Academy Portal](#) homepage, and create an account.
- Step 2: Once we have approved your account, you will receive an email informing you that you can now login to the Academy portal and enroll in a course.
- Step 3: Click on the 'Site Home' tab, choose your selected course, go through the payment process, and once complete, you will be automatically enrolled in the lesson.

## Thank you to the sponsors of this course:



For more information about this lesson, course instruction, technical difficulties, or enrolling in additional educational programs, please contact:



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# OVERVIEW

The sheeting and laminating lesson is a 5-hour e-learning program that teaches the procedures and steps required to produce a proper sheeted cracker product. Students have six weeks to complete the six modules included in the lesson and the final assessment test. The six modules cover (1) process (2) ingredients (3) mixing (4) equipment (5) baking (6) cooling, delivery and packaging. This program is intended for individuals on the line who are responsible for producing sheeted crackers, department transfers and those seeking to grow their understanding of the process.

## Module Objectives:

### 1 Process Module



Understanding the overall process is the first step to mastering a sheeted cracker. In this module, students will be able to define the sheeting and laminating process.

**This module covers the following learning objectives:**

- Defining the sheeting process
- Characteristics of sheeted dough
- Dough Types
- Sheeted cracker dough formula

### 2 Ingredients Module



To achieve a consistent, delicious, and profitable product, the correct types and amounts of ingredients must be used. In this module, we review the integrated dough ingredients that are critical to producing a sheeted product.

**This module covers the following learning objectives:**

- Flour parameters
- Select ingredients and functions
- Importance of water - quantity and quality
- Flavoring methods

### 3 Mixing Module



This module explains the consistent procedures that will result in a robust mixing operation. It is this rigorous “cookie-cutter exactness” attitude that must be applied to the mixing operation to deliver consistent doughs throughout the shift, throughout the day and the week.

**This module covers the following learning objectives:**

- Overview of dough mixing stages
- Two-stage mixing “sponge and dough” process
- Lamination process
- Why dough requires laytime
- How mixing affects the lamination process

### 4 Equipment Module



It is important to understand how to use the equipment and how to select the best equipment for the type of product you are producing.

**This module covers the following learning objectives:**

- Laminating methods
- Types of laminating equipment
- Reduction roller purpose and equipment
- Cutting machines purpose and equipment
- Dough relaxation period

### 5 Baking Module



In this stage of the process, products achieve their final shape, consistency, taste, and color. It is important that all bakery workers understand how their job affects this final process.

**This module covers the following learning objectives:**

- Operator procedures of ovens
- Process of baking
- Different types of ovens and heat sources
- Oven operator responsibilities
- Discuss the heat profile of the cracker
- Outline oven temperature guidelines
- Details of oven equipment

### 6 Cooling, Delivery, and Packaging Module



This module explains the consistent procedures that will result in a robust mixing operation. It is this rigorous “cookie-cutter exactness” attitude that must be applied to the mixing operation to deliver consistent doughs throughout the shift, throughout the day and the week.

**This module covers the following learning objectives:**

- Overview of dough mixing stages
- Two-stage mixing “sponge and dough” process
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## The Sheeting and Laminating Lesson is approved for Kansas State University CEU Credit

*Sheeting and Laminating course content, videos and images has been reviewed and approved on January 1, 2021 by a Kansas State University Bakery Science and Management Program faculty.*

The primary purpose of continuing education hours is to provide a permanent record of educational activities for professionals needing contact hours for licensure or accrediting requirements. CEU stands for Continuing Education Unit. By taking and completing the Specialized Course - Sheeting and Laminating Lesson, you will earn 0.5 CEU credit equal to 5 hours of participation in an approved program.

### **How to receive CEU Credit:**

1. Complete the course and pass the final exam
2. Fill out the KSU CEU application through the Academy portal (the application is listed below the final test)
3. ABA will submit your score to Kansas State University Global Campus
4. Kansas State University Global Campus will email you your certificate and proof of credit on a quarterly basis

### **Q: How does American Bakers Association submit graduates information to KSU?**

*A: We send completion reports to the Global Campus on a quarterly basis. Certificates are emailed to you from Kansas State University Global campus, be sure to check your junk folder as sometimes the email could be marked as spam.*

### **Q: How long will it take to receive your certificate?**

*A: ABA will send reports to KSU on a quarterly basis. The quarterly months are January, April, July, and October. Please allow 30 days from the start of each quarter for the certificate to arrive through email.*





# Digital Badge System

Brought to you by American Bakers Association

# LEARN IT. EARN IT.

## WHAT IS BAKERS MANUFACTURING ACADEMY DIGITAL BADGE?

A digital representation of your significant professional accomplishments, combined with a verifiable description of the specific knowledge and skills required to earn it.

## GRADUATE-BASED DIGITAL BADGES



## COLOR LEVEL RATING SYSTEM



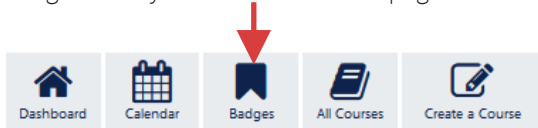
## Academy Portal - View Digital Badges



Once you have passed a lesson, you will be notified that you have earned a digital badge. You can check your badges at anytime through the Academy portal.

### How? Follow these steps:

- 1: Login to the [Academy portal](#) or copy and paste this link into your web browser <https://aba.ourclassroom.net/login/index.php>.
- 2: Click 'Badges' from your dashboard homepage.



- 3: Once on your Badges landing page, you can view all badges earned. By clicking on a badge, you can view the verifiable description of the specific knowledge and skills required to earn it.

## Digital Badges - How to share



The Academy portal uses [Badgr](#) as its credential system. Here are the steps you need to take to create and share the badges earned.

### One time process:

- 1: Go to [badgr.com](https://badgr.com) and create an account. Don't worry, it's free! Be sure to remember your user credentials.
- 2: Go back to the [Academy portal](#), click 'Badges' from your dashboard homepage.
- 3: Click 'Change Backpack Settings' and enter your credentials used when you created your Badgr account and click save.

### Going forward:

- 4: After the accounts are connected, going forward, all you have to do is visit the academy portal badge homepage. click the purse icon on any badges you would like to share, and it will automatically be added to your Badgr account.
- 5: You can then go to your badgr account (it may take a few moments to populate) and follow the direction within badgr to then share to your social media channels.

