The Tortillas Course focuses on the production processes of flour and corn tortillas. The lesson materials include unique product characteristics, ingredients, processing variations, troubleshooting causes/solutions, acceptable ranges of production settings, and characteristics of a "good" finished product.

Prerequisites:
None

Course objectives: At the highest level, upon completion of the Tortillas Online course, you will be able to:

1. Explain unique product characteristics of flour tortillas.
2. Identify ingredients and formulation for wheat tortillas.
3. Describe different production techniques for processing flour tortillas.
4. Identify acceptable benchmarked ranges of production settings for tortillas (equipment settings, times, temperatures, relative humidity, pH/TTA).
5. Identify common defects and probable causes.
6. Explain the function of corn in corn tortilla formulations.
7. Explain how corn is processed: nixtamalization, masa, and flour.
8. Define differences in ingredients and formulation for corn tortillas.
9. Describe different production techniques for processing corn tortillas. (dry masa)
10. Identify acceptable benchmarked ranges of production settings for tortillas (equipment settings, times, temperatures, relative humidity, pH/TTA).
11. Identify common defects and probable causes.

Course structure/approach:

- Course Completion time: 3 hours total, up to six-weeks to finish.
- Students/employees receive dynamic, interactive, baking-specific training with built-in knowledge checks to test understanding.
- Two lesson modules:

  1. **Flour Tortilla Lesson: Approximately 45 mins worth of lesson content.** A tortilla is a type of soft, thin flatbread made from finely ground flour. This module identifies the ingredients, equipment, processes, and key defects of flour tortillas.
  2. **Corn Tortilla Lesson: Approximately 50 mins worth of lesson content.** Corn tortillas are used to make soft table tortillas, taco shells, and tortilla chips. This course will focus on the ingredients and processes used to manufacture nixtamalized corn tortillas.

- Two final tests (per lesson module) that require a 90% GPA or higher to receive a certificate of completion.

VARIETY HEARTH BREADS COURSE SYLLABUS

The Variety Hearth Breads course focuses on unique product characteristics, ingredients, and processing variations used in the production of wheat, whole wheat, multigrain, rye, and raisin breads. For each variety, acceptable ranges of production settings are explained. Key characteristics and terminology is defined in the specialty grain ingredients module.

The course is comprised of two (2) modules. The first module explores hearth breads and the second explains sourdough breads.

Prerequisites:
None

Course objectives: At the highest level, upon completion of the Variety Hearth Breads Online course you will be able to:

- Define hearth breads.
- Identify unique finished product attributes of hearth breads.
- Discuss differences in the processing of hearth breads versus pan breads.
- List the ingredients and acceptable ranges (percentages) used in hearth bread formulas.
- Describe the key processing points for producing hearth products.
- Understand the requirements and the characteristics created when using steam on Hearth bread products.
- Define sourdough breads.
- Describe differences in traditional sourdoughs and sourdough bases and cultures
- List acceptable benchmarked ranges of production settings for sourdough pan breads.
- Recall ingredients and percentages in sourdough bread formula.
- Discuss differences in processing of sourdough breads compared to white pan bread.

Course structure/approach:
- Course Completion time: 3 hours total, up to six-weeks to finish.
- The course comprises two (2) modules. Begin the by reading the syllabus and accessing the chapter lesson module material. The interactive module has built-in knowledge checks to test your understanding throughout the course.
- The course has two final tests and require a GPA of 90% per test to receive your certificate.