HAMBURGER AND HOTDOG BUNS COURSE SYLLABUS

Program Cost: ABA Member: \$50.00 | Non-Member \$100.00 **Course Completion:** Approx. Two Hours to Complete | Six Weeks to Finish

Hamburger/hotdog buns derive from their soft crust and tender crumb character from the higher sugar levels, shortening, yeast, and water they contain. This course covers the unique process variations for hamburger/hotdog bun production and includes acceptable benchmark ranges variations regarding formulations, product characteristics, and processing conditions needed. This course module covers the following chapters; mixing, dividing, rounding, proofing, moulding, topping, baking, cooling, and packaging.

Prerequisites:

None

Course objectives: At the highest level, upon completion of the buns and rolls course, you will be able to:

- 1. Identify unique product characteristics of hamburger and hot dog buns.
- 2. Identify ingredient changes for hamburger/hot dog buns formulations.
- 3. Identify unique process variations for hamburger/hot dog bun production (mixing, dividing, rounding, proofing, moulding, topping, baking, cooling, and packaging).
- 4. Identify acceptable benchmarked ranges of production settings for hamburger/hot dog buns (equipment settings, times, temperatures, relative humidity, pH/TTA).
- 5. Identify characteristics of "good" finished product internal and external characteristics.

Benefits at a Glance:

- Built in knowledge checks
- Students/employees receive dynamic, interactive, baking-specific training
- Training managers receive simple student registration, documentation, and progress

Course structure/approach:

- Course Completion time: approx. two hours total, up to six weeks to finish.
- The course comprises one (1) module. Begin 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 one final test and requires a total GPA of 90% to receive your certificate.



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