



# Crackers

## Course program

Monday:

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion
10.00h	Coffee Break
10.15h	Crackers overview, recipes and processes
11.00h	Lamination process
11.45h	Flours and starch
12.30h	Lunch
13.30h	Practical session: water crackers and graham crackers
17.00h	Result discussion

Tuesday:

8.30h	Mixing and Methods
9.15h	Sugars and Syrups
10.00h	Coffee break
10.15h	Enzymes
11.00h	Leavening
11.45h	Fats
12.30h	Lunch
13.30h	Practical session: Soda crackers

	Snack Crackers (modified Starch crackers)
17.00h	Result discussion

### Wednesday:

8.30h	Yeast
9.00	Emulsifiers
10.15h	Coffee Break
10.30h	Baking and Cooling
11.30h	Practice: Soda crackers enzyme modified Crackers
12.30h	Lunch
13.30h	Practical session: Enzyme modified Crackers Soda Cracker Cream crackers
17.00h	Result discussion

### Thursday:

8.30h	Water and Salt
9.00h	Practice: Cream Crackers
10.15h	Coffee Break
10.30h	Practice: Cream Crackers
12.45h	Lunch
13.30h	Practice: Cream Crackers
17.00h	Result discussion/ Handout certificates

