



Crackers

Course program

Monday:

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion
9.45h	Crackers overview, recipes and processes
10.30h	Coffee Break
11.00h	Lamination process
11.45h	Flours and starch
12.30h	Lunch
13.30h	Practical session: water crackers and graham crackers Preparation sponge for Soda Crackers
17.00h	Result discussion

Tuesday:

8.30h	Practice: Soda Crackers dough Preparation
9.30h	Coffee break
9.45h	Fats
10.30h	Mixing and Methods
11.00h	Sugars and Syrups
11.30h	Leavening
12:00	Water and Salt
12.30h	Lunch

13.30h	Practical session: Soda crackers Snack Crackers (modified Starch crackers) Preparing Sponge Cream Crackers
17.00h	Result discussion

Wednesday:

8.30h	Practice: Cream Crackers
10.00h	Coffee Break
10.30h	Yeast
11.00h	Enzymes
12.00h	Emulsifiers
12.30h	Lunch
13.30h	Practical session: Enzyme modified Crackers Snack Crackers Cream crackers
17.00h	Result discussion

Thursday:

8.30h	Practice: Cream Crackers
10.15h	Coffee Break
10.30h	Baking and Cooling
11.00h	Practice: Cream Crackers Enzyme Modified Crackers
12.45h	Lunch
13.30h	Practice: Cream Crackers
17.00h	Result discussion/ Handout certificates

