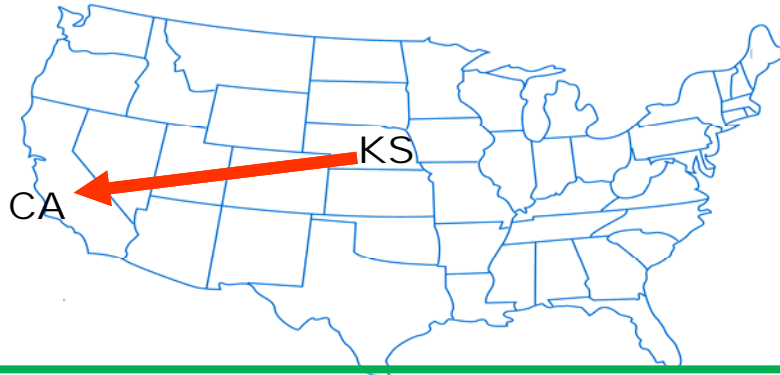




Is Bringing



Closer To



TIA is Bringing AIB's Tortilla Training to California!
August 5-6-7th 2014

Gain the benefits of attending AIB's world-renown tortilla training without the need to travel to Kansas! For the first time, TIA is bringing AIB to the LA area for an intensive 3-day tortilla production hands-on class for flour and corn tortillas with AIB's instructors.

- Save Time & Money
- Get More Of Your People Trained
- Develop A More Competitive Organization

NAME _____ E-Mail _____

COMPANY _____ PHONE _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____ COUNTRY _____

REGISTER - TIA MEMBER ? [] Yes → \$750 per Person [] No → \$850 per Person

→ **PAYMENT** BY: [] Credit Card [] Check (attached)

Name on Card _____

Card Number _____ Expiration _____

Send To:

**** Pre-Registration Required ****

BY MAIL: TIA, 1600 Wilson Blvd, Suite 650, Arlington VA 22209

Or By FAX: to 1-800-944-6177

Or Scan & E-Mail To: jkabbani@tortilla-info.com

See Detailed Agenda On Back – For Questions Contact jkabbani@tortilla-info.com



**Tortilla Production Course agenda
Los Angeles CA
August 2014**



The first 2 days are designed to cover the technical aspects of flour tortilla production, and the last day covers technical aspects of corn tortilla production.

Class Address: Southern CA Gas Energy Resources Center, 9240 Firestone Blvd, Downey CA 90241

Day one

| | |
|---------------|--|
| 8:00 to 8:30 | Orientation and course objectives |
| 8:30 to 9:30 | Bakers Percent and Flour tortilla formulation |
| 9:30 to 9:45 | Break |
| 9:45 to 11:00 | Wheat Milling and Flour- The impact on flour tortillas |
| 11:00 to Noon | Functions of water, salt, shortening, and sugar in flour tortillas |
| Noon to 1:00 | Lunch break |
| 1:00 to 5:00 | Hands-on production of flour tortillas- Ingredient variations |
| 5:00 | Adjourn |

Day two

| | |
|----------------|--|
| 8:00 to 9:15 | Application of Enzymes, Emulsifiers, and Gums in flour tortillas |
| 9:15 to 10:15 | Chemical leavening- How to properly specify and use baking powders |
| 10:15 to 10:30 | Break |
| 10:30 to Noon | Score class- Evaluate and discuss products made yesterday |
| Noon to 1:00 | Lunch break |
| 1:00 to 2:15 | <u>Mixing</u> and Temperature control (include demo) |
| 2:15 to 2:30 | Break |
| 2:30 to 3:30 | Flour Tortilla Production controls |
| 3:30 to 3:45 | Break |
| 3:45 to 5:00 | Flour tortilla troubleshooting |
| 5:00 | Adjourn |

Day three

| | |
|----------------|---|
| 8:00 to 10:00 | Structure and Chemistry of Corn |
| 10:00 to 9:15 | Break |
| 10:15 to 11:15 | Technology of corn cooking, quenching, and steeping |
| 11:15 to 12:15 | Demonstration of corn cooking/discussion of masa flours |
| 12:15 PM | Lunch break |
| 1:15 PM | Demonstration of corn tortilla production |
| 2:30 | Break |
| 2:45 | Frying technology and care of frying fat |
| 4:00 | Corn Tortilla Troubleshooting |
| 5:00 PM | Presentation of Certificates |

