

# Can Tortilla Training Be Done Effectively On-line?

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# Problems with On-line Training

- Using only two (2) senses- sight and hearing, and it is better if we use all five senses for learning
- Easily interrupted or ignored
- Easy to feel isolated
- Need more self-discipline

# Advantages of On-line Learning

- Lower costs (no travel or replacement costs)
- Infinite patience (good for slow learners)
- Available at any time or place
- Can be done in small groups to gain more accountability
- Learner has more control (when to listen to presentations, do activities, or take quizzes)

# Course outline- Flour Tortilla Production and Control

- Defining quality of flour tortillas
- Defining process options for manufacturing
- Formulation and function of ingredients
- Control of dough mixing and floor time
- Control of the makeup process
- Control of baking, cooling, and packaging
- Cost reduction ideas



## Press Discharge/ Oven Infeed



End of makeup process



## Question Bank examples- 2 of 82

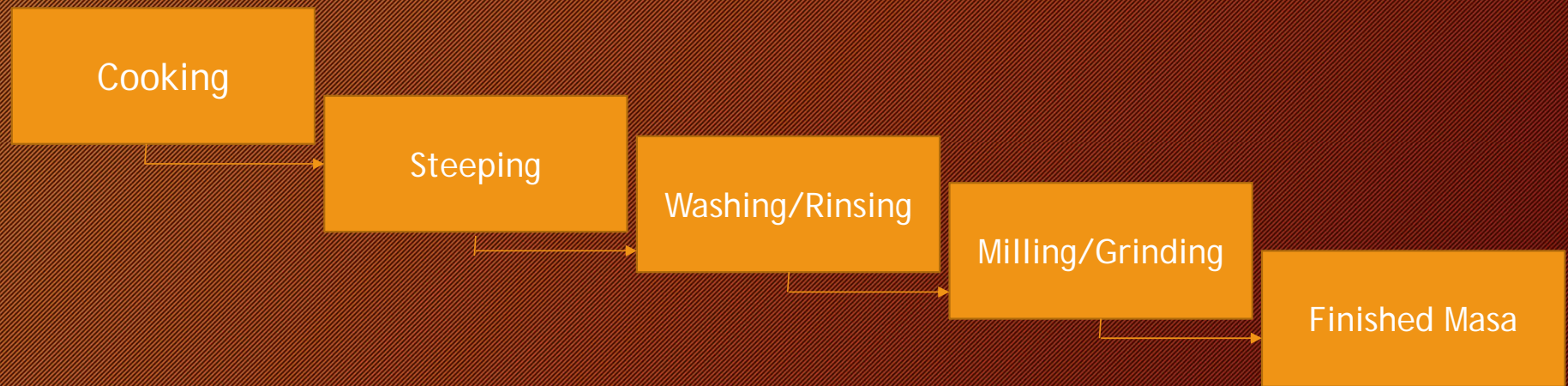
- Which process produces trim dough?
  - A. Hot press
  - B. Die cut
  - C. Hand stretch
- When a higher level of shortening is used in a formulation, we should mix the dough \_\_\_\_\_

# Course outline- Corn Tortilla and Chip Production

- Defining quality of corn tortillas and chips
- Defining process options for manufacturing
- Formulation and function of ingredients
- Control of dough (masa) production and floor time
- Control of the makeup process and baking
- Control of frying, cooling, and packaging
- Managing quality and costs



# Flow Chart for Masa Production- Corn Cooking





# Corn Cooking and Steeping



## Question Bank examples- 2 of 70

- The amount of water added to the corn for cooking is \_\_\_\_\_, assuming the weight of corn is 100%
  - A. 75%
  - B. 100%
  - C. 200%
- If we undercook corn, the masa will lack \_\_\_\_\_.
  - A. Cohesive structure
  - B. Shelf life
  - C. Flavor

# Training Options

- On-line:

  - Flour Tortilla Production and Control- \$ 300

  - Corn Tortilla and Chip Production- \$ 250

- Hands-on:

  - Locations and dates to be determined

  - 3-day course- \$ 600

# Thanks!

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