



AGENDA

Hands-On Tortilla Production Course

Orlando, Florida – Rosen Plaza Hotel

June 27-28-29, 2023

Dr Kirk O'Donnell, Lead Instructor

Day one- Tuesday, June 27

- 8:00 to 8:30 Orientation and course objectives
- 8:30 to 9:15 Defining tortilla quality:
- What makes a good product
 - How do we measure and describe product defects?
- 9:15 to 10:15 Flour tortilla formulation:
- Common ranges of ingredients
 - How to create and modify a formulation
- 10:15 to 10:30 Break
- 10:30 to 11:30 Wheat Milling and Flour:
- How flour is produced
 - Why flour quality changes
 - How to measure and adjust for quality variations to produce consistent quality of dough and finishing product.
- 11:30 to Noon Preparations for hands-on activities
- Assign teams and responsibilities
 - Orientation to kitchen
- Noon to 1:00 Lunch break
- 1:00 to 5:00 Hands-on production of flour tortillas- Ingredient variations on Hot-pressed tortillas
- 5:00 to 5:30 Post-lab comments and questions
- 5:30 PM Adjourn

Day two- Wednesday, June 28

- 8:00 to 9:15 Application of Enzymes, Emulsifiers, and Gums in flour tortillas
- Definition and sources
 - Benefits of using
 - Labeling concerns
 - Observe demonstrations
- 9:15 to 10:15 Chemical leavening:
- Understand the “magic” of baking powder
 - Understand options when using baking powders
 - Observe demonstrations
- 10:15 to 10:30 Break
- 10:30 to Noon Score class:
- Teams present products made yesterday
 - Understand causes and effects of variations
 - How might changes in formulation and process improve?
- Noon to 1:00 Lunch break
- 1:00 to 2:15 Control of the mixing process
- Objectives of mixing
 - How to manage the process when flour changes
 - How to control water temperature and dough temperature
 - How to choose the right mixer for the job

- 2:15 to 2:30 Break
- 2:30 to 4:00 Traditional process of corn tortilla production
- Selection of corn
 - Corn cooking, steeping, washing, and grinding
- 4:00 to 5:00 Use of pre-cooked corn flour (masa flour)
- How it is made
 - Available options
 - Advantages and disadvantages
- 5:00 to 5:30 Questions and answers
- 5:30 PM Adjourn

Day three- Thursday, June 29

- 8:00 to 9:00 Hands-on corn cooking
- Participate in formulating and doing a corn cook
 - Observe demonstrations of differences in cooking temperature, steeping time, and formulation
- 9:00 to 10:00 Hands-on production of corn tortillas
- Wash, drain, and grind
 - Divide and form
 - Bake and observe
- 10:00 to 10:15 Break
- 10:15 to 10:30 Post-lab comments
- 10:30 to Noon Observe and discuss variations of controlled lab tests
- Ingredient variations
 - Process variations
 - Impact on shelf life
- Noon to 1:00 Lunch break
- 1:00 to 2:30 Flour Tortilla Production after mixing
- Hot-press, die cut, and hand stretch options
 - Equipment available
 - Controlling the process
- 2:30 to 2:45 Break
- 2:45 to 4:00 Flour tortilla troubleshooting
- 4:00 to 5:00 Corn tortilla troubleshooting
- 5:00 to 5:30 Questions and Answers
- 5:30 PM Awarding of Certificates / End of program

