



BAKERS MANUFACTURING ACADEMY

Specialized knowledge for production employees in sheeting and laminating baking facilities.

Program Pricing:

ABA Members: **\$250**
Non-Member: **\$500**

4-5 hours total, up to 6 weeks to finish

SHEETING AND LAMINATING SPECIALIZED TRAINING

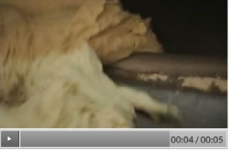
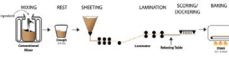
LESSONS INCLUDE:

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Direct Dough

Making the Dough

- In the second stage, the remaining flour, fat/oil, sodium bicarbonate, salt, and other ingredients are added to the sponge to produce a finished dough.





INGREDIENTS AND MIXING

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Types of Ovens

The heart of every bakery is the oven. Let's discuss different types of ovens. Baking ovens are classified according to the method used to supply and distribute heat to the baking chamber as follows:

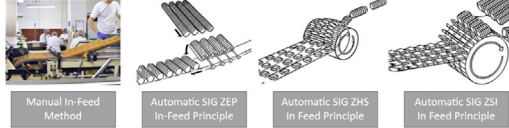


EQUIPMENT AND BAKING

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Packaging

Let's take a look at some different in-feed conveyor methods.



COOLING, DELIVERY, AND PACKAGING

COURSE GOALS AT A GLANCE



- Understand the select ingredients used in the sheeting and laminating process and their key functions
- Analyze integrated dough ingredients and the critical points to producing a sheeted product
- Follow important uniform procedures and how certain job functions affect the final product

IMPORTANT LINKS:

- [Bakers Manufacturing Academy Portal](#)
- [Facility Enrollment Form](#)
- [More details about Sheeting and Laminating Specialized Training](#)

LESSON SPONSORS:



LEARN MORE AT AMERICANBAKERS.ORG/SHEETING