

TORTILLA COURSE SYLLABUS

Program Cost - ABA Member: \$50.00 | Non-Member \$100.00

The Tortillas Course focuses on the production processes of flour and corn tortillas. The lesson materials include unique product characteristics, ingredients, processing variations, troubleshooting causes/solutions, acceptable ranges of production settings, and characteristics of a “good” finished product.

Prerequisites:

None

Course objectives: At the highest level, upon completion of the Tortillas Online course, you will be able to:

1. Explain unique product characteristics of flour tortillas.
2. Identify ingredients and formulation for wheat tortillas.
3. Describe different production techniques for processing flour tortillas.
4. Identify acceptable benchmarked ranges of production settings for tortillas (equipment settings, times, temperatures, relative humidity, pH/TTA).
5. Identify common defects and probable causes.
6. Explain the function of corn in corn tortilla formulations.
7. Explain how corn is processed: nixtamalization, masa, and flour.
8. Define differences in ingredients and formulation for corn tortillas.
9. Describe different production techniques for processing corn tortillas. (dry masa)
10. Identify acceptable benchmarked ranges of production settings for tortillas (equipment settings, times, temperatures, relative humidity, pH/TTA).
11. Identify common defects and probable causes.

Course structure/approach:

- Course Completion time: 3 hours total, up to six-weeks to finish.
- Students/employees receive dynamic, interactive, baking-specific training with built-in knowledge checks to test understanding.
- Two lesson modules:
 1. **Flour Tortilla Lesson: Approximately 45 mins worth of lesson content.** A tortilla is a type of soft, thin flatbread made from finely ground flour. This module identifies the ingredients, equipment, processes, and key defects of flour tortillas.
 2. **Corn Tortilla Lesson: Approximately 50 mins worth of lesson content.** Corn tortillas are used to make soft table tortillas, taco shells, and tortilla chips. This course will focus on the ingredients and processes used to manufacture nixtamalized corn tortillas.
- Two final tests (per lesson module) that require a 90% GPA or higher to receive a certificate of completion.

