



BAKERS MANUFACTURING ACADEMY

COOKIE AND CRACKER Manufacturing Course

PROGRAM OVERVIEW

Designed by industry experts, the Course is the authoritative source on the cookie and cracker bakery operation, following the manufacturing process flow:

- Ingredients — product purpose, physical and chemical characteristics
- Ingredients — delivery, assembly and storage
- Mixing
- Baking
- Cooling
- Packaging
- Forming — typical and specialty products
- Safety and sanitation
- Equipment maintenance
- Quality systems
- Environmental management

A cookie and cracker manufacturing operation must produce high quality and consistent product. A well-educated work force is the critical component that drives a successful operation. With proper training in place, a culture of quality, consistency, and continuous improvement can be achieved.

The Cookie and Cracker Manufacturing Course (Second Edition) is the essential training program for the industry. Students will develop a solid understanding of the main principles to an effective manufacturing process. They will also learn the science and theory underpinning these principles and how the various parts of the operation interact with each other. Graduates will possess the technical information necessary to manage or supervise a bakery shift, department or manufacturing facility.

The self-study program covers the complete cookie and cracker manufacturing process and emphasizes practical application of material learned. The testing component includes multiple-choice questions and work projects, some of which can be completed at home. The work projects are designed for students to utilize what they learn directly to a situation in the plant.



AMERICAN
BAKERS
ASSOCIATION

THE VOICE OF THE
BAKING INDUSTRY
SINCE 1897

COOKIE AND CRACKER

Manufacturing Course

FEATURES

The Course is user-friendly and suited for the adult learner.

- A set of key principles in each chapter to guide the student
- Work projects providing practical application of material learned
- Online or hard copy choice of testing component
- A Glossary of Terms in each textbook
- A Conversion Tables section in each textbook
- Graphics and photos for easy reference

COMPONENTS

- Students receive two textbooks
- Workbooks are available through an online portal. 15 multiple-choice tests and 7 work projects.
- ABA Course Manager - assists students throughout the program, provides progress status updates and answers general questions
- ABA Technical Advisor - each student must have an orientation with a Technical Advisor before starting a work project to help understand grading parameters, answer technical questions, grade, and offer feedback on submitted work projects
- Progress Reports - Facility administrators can access student grades and progress through our easy-to-use portal anytime
- Student and Supervisor Handbook - includes a student performance timeline, work recommendations and strategies to ensure successful completion of the course

ENROLLMENT AND SCHEDULE

Students may enroll and begin the course anytime by filling out the enrollment form and submitting payment. Students can complete this course within six months but are given two years to complete it due to work and life balance. The course is a hybrid course, students receive two textbooks, and all testing components are available through the online academy portal. Graduates of the program will possess the technical knowledge and best practice information necessary to supervise a cookie and/or cracker bakery shift, department, or facility and will receive a certificate of graduation.

CHAPTERS

1. Wheat and Wheat Flour
2. Carbohydrates - Physical and Chemical Properties
3. Sweetener Manufacturing and Related Compounds
4. Physical and Chemical Properties of Fats and Oils
5. Classification of Fats and Related Compounds
6. Dairy Products and Egg Products
7. The Leavenings Process
8. Emulsifiers and Antioxidants
9. Chocolate and Cocoa
10. Flavoring and Coloring Materials
11. Starch, Proteins, Enzymes, Salt, Fruits and Nuts
12. Ingredient Delivery and Storage
13. Ingredient Assembly
14. Mixing
15. Fermented Dough Products - Soda Crackers
16. Chemically Leavened Crackers
17. Wire-Cut and Deposit Cookies
18. Extruded Cookies
19. Rotary Molder Cookies
20. Cutting Machine Products
21. Baking
22. Post-Baking Operations
23. Handling Cookies and Crackers from Cooling to Packaging Machines
24. Sugar Wafers and Ice Cream Cones
25. Marshmallow Products
26. Creme Sandwich Products
27. Enrobed Cookies
28. Packages and Packaging Equipment
29. Machinery Maintenance and Care
30. Sanitation and Safety
31. Quality Management
32. Environmental Management

SPECIAL ACHIEVEMENT AWARD

The graduate who achieves the highest grade point average for the calendar year will be presented with the Vander Heide Award. Introduced in 1941, winners of this prestigious award have gone on to distinguished careers as leaders who have greatly influenced the advancement of the industry.

