

OVERVIEW

The Rotary Cookies tutorial is a 2 hour e-learning program that teaches the correct procedures and steps required to produce a proper Rotary product. This program is intended for individuals on the line responsible for producing Rotary cookies. It's also useful for those who want to gain insight into a process normally learned over time through experience.

Upon completion of the Course, you will have learned to:

1. Define the term Rotary cookie
2. Delineate the steps of the Rotary cookie development process, and the key conversions that occur within each step of the process
3. List the ingredients included in the Rotary cookie formula, and identify those that are potential allergens
4. Describe the steps used in a Pre-Operation check, and list additional safety and sanitation precautions throughout the process
5. Distinguish between mixer types
6. Illustrate the Mixing Process
7. Understand different methods of achieving desired dough temperature
8. Describe additional steps for mixing if there are inclusions
9. Define lay time
10. Define the most important principles of lay time
11. Understand the form and function of different parts of a Rotary machine and die assembly
12. Correctly perform a bake time calculation
13. Establish a bake time profile
14. List baking accessories and define how they are used
15. Correctly label the form and functions of delivery and cooling conveyors
16. Define different types of packaging