

OVERVIEW

The Sandwiching tutorial is a 3-hour e-learning program that teaches the correct procedures and steps required to produce a proper Sandwiched product. This program is intended for individuals responsible for producing Sandwich product. 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 Sandwich cookie
2. Delineate the steps of the Sandwiching cookie process, and the critical points that occur within each step of the process
3. Describe the steps used in a Pre-Operation check, and list additional safety and sanitation precautions throughout the process
4. List the ingredients included in the crème filling and identify those that are potential allergens
5. Distinguish between different approaches to crème preparation, to demonstrate mixer types and crème delivery
6. Understand the important attributes of crème consistency that facilitate the sandwiching process and provide a quality crème sandwich
7. Understand the importance for proper cooling of the base cake
8. Understand proper delivery, transfer, and how base cake is correctly oriented into the sandwiching feed system
9. Understand the form and function of each of the different types sandwiching equipment
10. Understand how to adjust the sandwiching equipment to create a properly sandwiched product
11. Understand the form and function of automated tray loading equipment
12. Define the packaging process mostly used for Sandwiched products