OVERVIEW

The Wire Cut Cookie tutorial is a 2 hour e-learning program that teaches the correct procedures and steps required to produce a proper wire cut product. This program is intended for individuals responsible for producing wire cut 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 wire cut cookie

2. Delineate the steps of the wire cut cookie development process, and the key conversions that occur within each step of the process

3. List the ingredients included in the wire cut 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 wire cut 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