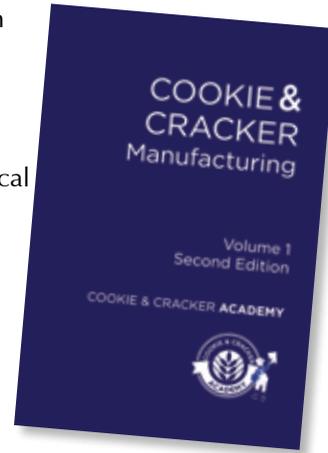# Cookie & Cracker Manufacturing Course...

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.

COOKIE & CRACKER Manufacturing

Volume 1
Second Edition

COOKIE & CRACKER **ACADEMY**

Program Overview
Designed by industry experts, the Course is the authoritative source on the cookie and cracker bakery operation. The Course follows 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

Features
The Course is written in a user-friendly style suited for the adult learner. Features include:

- A set of key principles in each chapter that guide the student through the material
- 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

Course Components

- Cookie and Cracker Manufacturing two volume text
- Workbook – 15 multiple-choice tests and 15 work projects
- Course Manager – assists students throughout the program, provides progress status updates and answers general questions
- ABA Technical Advisor – orients students to the program, answers technical questions, grades and offers feedback on work projects
- Progress Reports – distributed on a regular basis to provide updates on student grades and progress
- Supervisor Handbook – includes a student performance timeline, work recommendations and strategies that the Course supervisor can use to assist students through the program

Course Enrollment and Schedule
Students may enroll and begin the Course at any time and have two years to complete the program. Students hold an orientation call with a Technical Advisor before starting the program and are provided with a suggested timeline for completing tests and work projects. All graduates receive a Certificate of Graduation upon successful completion of the program.

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.

Information
For additional information or an enrollment form, please contact, ABA at 202.789.0300 or visit our website: www.americananbakers.org

Cookie & Cracker Manufacturing Course...

CHAPTERS

Leaders of Education Since 1901

Cookie & Cracker

Manufacturing Course
SECOND EDITION

**Advanced Training
for the Industry**

**For more information
please contact:**

American Bakers Association
www.americanbakers.org
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