



Lodging

A block of rooms has been reserved at:

Residence Inn by Marriott – Portland Downtown RiverPlace,
2115 SW River Parkway, Portland, OR 97201
(Contact person: Lynn Harrell, Tel: 971-563-1894; email:
lharrell@innventures.com)

At the special rate of \$113 plus taxes (12.5%) per night. This rate includes daily hot continental breakfast and free internet service. Course participants are responsible for their hotel bills.

Hotel reservations must be made by the participants.

Mention the group name “WMC Flat Bread Course” to get this special rate.

Local transportation

Residence Inn by Marriott will provide daily transportation between the hotel (Residence Inn by Marriott – Portland Downtown RiverPlace) and the Wheat Marketing Center to participants who need it.

Pick up time at the hotel is 7:30 am and the return time from the Wheat Marketing Center is 4:15 pm.



Flat Bread and Flour Tortilla Technology Short Course

Tuesday, April 17, 2012

- 7:30 am Depart for the Wheat Marketing Center (WMC) conference room (1200 NW Naito Parkway, Suite 240); transportation provided by the Residence Inn
- 8:00 am Course introduction
- 8:15 am Introduction by course participants
- 8:45 am Photo taking
- 9:00 am Lab touring
- 10:00 am Lecture: General Characteristics of flat bread
- 11:00 am Lecture: Flour tortillas
- Noon Lunch provided by WMC
- 1:00 pm Workshop: Flour tortillas processing and evaluation
- 4:10 pm Adjourn

Wednesday, April 18, 2012

- 8:00 am Lecture: Hydrocolloids and their use in flat breads and tortillas
- 9:15 am Lecture: Chapattis
- 11:00 am Workshop: Chapatti processing
- Noon Lunch provided by WMC
- 3:00 pm Workshop: Chapatti evaluation
- 4:10 pm Adjourn

Thursday, April 19, 2012

- 8:00 am Lecture: Arabic (pita) bread
- 9:00 am Lecture: Tandoori bread
- 10:00 am Workshop: Pita and Tandoori bread production
- Noon Lunch provided WMC
- 3:00 pm Workshop: Pita and Tandoori bread evaluation
- 4:30 pm Lecture: Introduction to wheat and flour analysis
- 5:15 pm Depart for the restaurant
- 5:30 pm Graduation dinner hosted by WMC

Friday, April 20, 2012

- 8:00 am Workshop: Review of commercial flat bread products
- 9:00 am Workshop: Flour tortilla evaluation (sensory and instrumental)
- 10:30 am Discussion and wrap up meeting
- 11:00 am Certificate presentation
Lunch provided by WMC; Course ends.
Adjourn