

## FLAT BREAD AND FLOUR

## TORTILLA TECHNOLOGY

### SHORT COURSE

Designed to provide you with a better understanding of formulation, processing technology, evaluation techniques, and the functionality of food ingredients in Middle Eastern flat bread and flour tortillas.

### **THIS COURSE IS FOR:**

- ❖ Flat bread manufacturers
- ❖ Flour millers
- ❖ Restaurants
- ❖ Ingredient suppliers
- ❖ Researchers & scientists



**Course Director:**  
Dr. Gary Hou  
Technical Director  
and Asian Foods  
Specialist

*Dr. Hou has extensive experience of working with Middle Eastern flour millers and flat bread manufacturers on developing flat bread protocols and optimizing product quality.*

## **FLAT BREAD AND FLOUR TORTILLA TECHNOLOGY COURSE**

- ❖ Flat bread types, formulation, processing, and quality evaluation
- ❖ Wheat and flour specifications
- ❖ Hands-on production of:
  - Arabic flat bread (Pita bread)
  - Tandoori flat bread
  - Chapatti
  - Flour tortillas
- ❖ Summary and discussion



*Portland, Oregon - image ©Bruce Forster*

For more information:

### **WHEAT MARKETING CENTER**

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**WHEAT MARKETING CENTER**

PRESENTS:

## **Flat Bread & Flour Tortilla Technology Short Course**

A hands-on course in learning the processing technology and improving the quality of Middle Eastern flat breads and flour tortillas



**17 - 20 April 2012  
Portland, Oregon**



*Frying Chapatti, an East African flat bread*

## COURSE PARTICIPANTS WILL:

- ❖ Manufacture three types of Middle Eastern flat breads (Tandoori, Arabic, and Chapatti) and flour tortillas.
- ❖ Optimize the process of flat breads made from different types of flour (whole wheat flour, higher extraction flour, white flour, and barley flour) and functional ingredients.
- ❖ Evaluate finished product attributes of appearance, color, roll-ability, and eating quality.
- ❖ Understand the effects of flour and functional ingredients in these products.



*Blending flours to make different flat bread doughs*



*Baking Tandoori style flat bread*



*Participants evaluate their finished products*



*Making tortillas*