

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:

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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



Portland, Oregon

Flat Bread and Flour Tortilla Technology Short Course "

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.



Frying Chapatti, an East African flat bread



Blending flours to make different flat bread doughs



Baking Tandoori style flat bread



Participants evaluate their finished products



Making tortillas

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