



Flat Bread and Flour Tortilla Technology Short Course

Registration Form

I would like to register for the “Flat Bread and Flour Tortilla Technology Short Course” to be held at the Wheat Marketing Center, 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on **May 9-11, 2017**.

Name: last (family) first middle initial

Name to put on name badge

Email

Job title

Company name

Company mailing address City

State/Province Zip/Post code Country

Company telephone Fax

Dietary restrictions: _____

Please return this form to:

Check/money order included Paid on-line Paid by wire transfer

Wheat Marketing Center
ATTN: Dr. Gary Hou (ghou@wmcinc.org)
1200 N.W. Naito Parkway, Suite 230
Portland, OR 97209-2831

Space is limited
to **10** – please
register early!

Course Fee

\$1,200 USD per person

*Please review cancellation
policy on website*

Payment

Pay by credit card at
www.wmcinc.org; select
the course announcement.

Mail a check or money
order, payable in U.S.
dollars, to "Wheat
Marketing Center, Inc."

Wire-transfer – contact
info@wmcinc.org
for details.



Lodging

A block of rooms has been reserved at the special rate of \$ 179 plus taxes per night. Mention the group name “Wheat Marketing Center” to get this special rate.

This rate includes daily hot continental breakfast and free internet service.

Course participants are responsible for their hotel reservation and bill.

Hotel:

Residence Inn by Marriott – Portland Downtown RiverPlace,
2115 SW River Parkway, Portland, OR 97201
(503) 552-9500

<http://www.marriott.com/hotels/travel/pdxri-residence-inn-portland-downtown-riverplace/?scid=bb1a189a-fec3-4d19-a255-54ba596febe2>

Residence Inn by Marriott will provide daily transportation between the hotel and the Wheat Marketing Center for course participants.

Pick up time at the hotel is 7:45 am and the return time from the Wheat Marketing Center is 4:10 pm on Tuesday to Thursday.



Daily schedule

Flat Bread and Flour Tortilla Technology Short Course

Tuesday, May 9, 2017

- 7:45 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 and group photo taking
- 9:00 am Lecture: Wheat types and flour quality
- 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, May 10, 2017

- 8:00 am Lecture: Functional ingredients
- 9:00 am Lecture: Chapattis
- 10:00 am Workshop: Chapatti processing and evaluation
- Noon Lunch provided by WMC
- 2:00 pm Lecture: Arabic (pita) bread
- 2:45 pm Lecture: Tandoori bread
- 3:15 pm Lecture: Chemical leavening agents
- 4:10 pm Adjourn
- 5:30 pm Graduation dinner hosted by WMC

Thursday, May 11, 2017

- 8:00 am Lecture: Hydrocolloids and their use in flat breads and tortillas
- 9:00 am Lecture: Shelf life extension and water activity
- 9:30 am Workshop: Pita and Tandoori bread production
- Noon Lunch provided WMC
- 2:00 pm Product evaluation and review of commercial products
- 3:30 pm Course evaluation
- 3:45 pm Certificate presentation
- 4:10 pm Adjourn