

Mixing and Dough Making

The aim of this course is to introduce learners to mixing and dough making, and provide them with knowledge and skills to prepare for mixing and dough making and operating and shutting-down mixing and dough making equipment.

- ✓ INTRODUCTION TO MIXING AND DOUGH MAKING
- ✓ PREPARING TO MIX AND MAKE DOUGH
- ✓ OPERATING MIXING AND DOUGH MAKING EQUIPMENT
- ✓ SHUTTING-DOWN MIXING AND DOUGH MAKING EQUIPMENT

At the end of this course learners will be able to:

- Understand the process of biscuit making
- Know the different types of ingredients used to make dough
- Know the different types of dough making machines and weighing equipment
- Understand the importance of food safety
- Understand the responsibilities of a machine operator
- Know how to mix the dough
- Know how to inspect the quality of the dough
- Know how to tip the dough
- Understand and perform shut-down and lock-out procedures
- Handle unused food raw materials