



B&CMA

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www.thebcma.org

The Leader of Industry Education Since 1901

The Biscuit & Cracker Manufacturers' Association (BCMA) is an international trade organization representing the entire spectrum of companies in the manufacturing of cookies and crackers and the suppliers to the industry. The BCMA provides unparalleled education and networking opportunities to bakers and suppliers of the cookie and cracker industry.

Day with the B&CMA Technical Advisor Program

This newly created program is a first for B&CMA. B&CMA Members will have the opportunity to have a discounted, highly focused **two-day training program and consulting service** in their plants presented by Dennis Loalbo, B&CMA Technical Advisor.

Each two-day program will be specialized to the needs of the facility contracting the service. The consultancy may include but is not limited to **employee training** sessions; technical advice on **production** and **formula issues** and **troubleshooting** plant specific issues.

Prior to any visit the Technical Advisor will work with the plant on a needs assessment so the desired program will be delivered, and all visits are followed by a written re-cap of activities and accomplishments.

Plants with Correspondence Course students may also wish to use this as an opportunity to provide one-on-one or group study time with the Technical Advisor to help students better understand the Course lessons, execute their work projects, review any areas of difficulty and answer any questions students may have. Members may also learn about the B&CMA Entry Level Training Program, the benefits and what new employees will learn from the lessons.

For More Information contact:

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Dennis Loalbo has over 40 years in the baking industry starting his career with Sunshine Biscuits, LLC in R&D and then eight years in production. In 1978 he went to Thomas' English Muffins and worked two years in production. He joined Burry Biscuits in 1980, which became Interbake Foods LLC and worked there for 30 years, with all that time spent in R&D. Mr. Loalbo was named the B&CMA Technical Advisor in 2010.

(Over for Sample Lesson Plan)

Sample Lesson Plan

All consultations will be specialized with a needs assessment prior to the visit so the desired program will be delivered. Following is just one possible plan.

Production Issues

- Problem solving
- Process Development
 - ✓ Establish Critical Control Points
- Product Development
- Die Development
- Commercialization
- Formulation Development
 - ✓ Sweet Goods: Sheeted, Wire cut, Rotary Molded
 - ✓ Crackers - Fermented and Chemical
 - ✓ Coatings
 - Formula Development
 - Process
 - ✓ Fillings
 - Deposits
 - Peters
- Formulation Improvement
 - Organoleptic Properties
 - Productivity
 - Cost Reduction
- Mixing: Equipment selection
- Process Equipment: Equipment selection
- Baking: Oven and Band selection

Technical Training

- Customized to your plant and your particular needs.

Training covers

- Function of Ingredients
- Formulation Basics
- Mixing Basics
- Machining Basic
- Baking Basics
- Correspondence Course Students
 - ✓ Training covers
 - Understanding the Key Principles
 - Execution and objectives of Work Projects
 - Review areas of student difficulty
 - Student question and answer period
- Entry Level Training Program
 - ✓ Training covers
 - Lesson Objectives
 - Who should participate