



Industrial Sugar Confectionery Production: Intense Practical Course 19.- 30.8.2024 PROGRAM

Course fee:

6.250,00 €

Services included:

- Course Documentation
- Refreshments: snacks and drinks
- Lunch and Dinner at ZDS refectory
- ZDS-Diploma

Your instructor

Guillermo Geschwindner
Dipl.-Ing., Food Technology and
Technical Instructor, Sugar Con-
fectionery and Chocolate



Any Questions ?

For questions about the course
please contact our seminar team.
seminar@zds-solingen.de

Monday, 19 August, 2024

- 09:00** **Welcome** - Presentation of the program
Theory: Classification of sugar confectionery products
Raw materials:
Carbohydrates, sugar, water, glucose syrup
Acids for confectionery products
- 13:00** **Lunch**
- 14:00** Introduction to the laboratory, cooking of different sugar solutions,
die-formed hard boiled candies
- 17:00** **Final discussion**

Tuesday, 20 August, 2024

- 09:00** **Theory:** Sugar substitutes, high intense sweeteners, fibers
Theory: Hard candy classification
Practice: Sugar and sugarfree hard candy production
- 13:00** **Lunch**
- 14:00** **Practice:** Deposited hard boiled candies, die-formed filled hard boiled candies,
milk hard boiled candies
- 16:00** **Theory:** Sugarfree and sugar reduced raw materials for confectionery products Isomalt,
Inulin, FOS, Isomaltulose
- 17:00** **Final discussion**

Wednesday, 21 August, 2024

- 09:00** **Theory:** Caramel, toffee and chewy candy, Raw materials: fat, emulsifiers,
milk ingredients and hydrocolloids, Process technology of toffee and fudge
- 11:00** **Practice:** Toffee / Fudge
- 13:00** **Lunch**
- 14:00** **Practice:** Toffee / Fudge
- 17:00** **Final discussion**

Thursday, 22 August, 2024

- 09:00** **Summary of former trials**
- 09:30** **Theory:** Production technology for sugar-based confectionery
Dosing, cooking, tempering, forming, cooling
- 13:00** **Lunch**
- 14:00** **Practice:** Fruit chewy candies
- 17:00** **Final discussion**

Friday, 23 August, 2024

- 09:00** **Theory:** Gum base, bubble gum and chewing gum raw materials,
types of chewing gum
Production technology of chewing and bubble gum
- 13:00** **Lunch**
- 14:00** **Practice:** Bubble gum production, chewy candy follow up
- 16:00** **End of the first week**

— — — **Second week** — — —

Monday, 26 August, 2024

- 09:00** **Theory:** Raw materials for the production of gums and jellies, gelatin,
modified starch, pectin, agar-agar, gum arabic, carrageenan
- 11.30** **Theory:** Flavours for confectionery products
- 13:00** **Lunch**
- 14:00** **Manufacturing of gums and jellies, gelatin gums, modified starch**
- 17:00** **Final discussion**

Tuesday, 27 August, 2024

- 09:00** **Theory:** Aerated confectionery and Marshmallows: types, process and machinery
- 13:00** **Lunch**
- 14:00** **Practice:** Practice of gums and jellies and marshmallows, pectin jelly, agar-agar, aerated confectionery and Marshmallows
- 17:00** **Final discussion**

Wednesday, 28 August, 2024

- 09:00** **Theory:** Participants: Written exam of course topics
- Theory:** Chocolate panning, soft panning
- 13:00** **Lunch**
- 14:00** **Practice:** Chocolate panning, soft panning
- 17:00** **Final discussion**

Thursday, 29 August, 2024

- 09:00** **Theory:** Raw materials and production technology of panned goods, hard panning
- Practice:** Sugar hard panning
- 12:00** **Theory:** Natural colours in confectionery and especially for panning
- 13:00** **Lunch**
- 14:00** **Practice:** Sugar hard panning, destarching of gummies
- Whitening and colouring
- 17:00** **Final discussion**
- 18:00** **Farewell-dinner**

Friday, 30 August, 2024

- 09:00** **Theory:** Polishing of hard, soft and chocolate panned goods
Practice: Polishing of hard, soft and chocolate panned goods
- 13:00** **Final disussion and End of the course / Lunch**

- subject to alterations -