

PROGRAM



Industrial Cake Production

Date: November 25 - 28, 2024

Language: English

Venue: ZDS Solingen

Participant fee: 2.950,00 €

Service:

- digital course documentation
- refreshments: snacks and drinks
- lunch and dinner at the ZDS refectory



Your instructor:

Dr. Kerstin Kunz
Sweet Confectionery
and Permanent
bakery Products

Any Questions?

For questions about the course
please contact our seminar team:

T. +49 (0) 212 59 61 93
seminar@zds-solingen.de

Monday, November 25th

- 9:00** **Welcome and Introduction**
Jos Vast, Bakery Academy, and Dr. Kerstin Kunz, ZDS e.V.
- 9:30** **General product classification and processes (proportions, methods, creaming)**
- 10:30** **Major ingredients and their functional properties**
(sugars, flavours & starches, eggs)
- 12:00** **Fats and Oils – classification and their functional properties**
- 13:00** **Lunch**
- 14:00** **Practise:**
- Safety Introduction
- Products and Processes
- 17:00** **End of the first day**

Tuesday, November 26th

- 09:00** **Evaluation of the first day**
- 09:30** **Minor ingredients (e.g. additives, polyols,
hydrocolloids, special starches & flours, enzymes, fibres)**
- 11:00** **Leavening agents**
- 12:00** **Lecithins, Emulsifiers**
- 13:00** **Lunch**
- 14:00** **Enzymes**
- 15:00** **Practise:**
- **Products and processes**
- **Spread tests**
- 17:00** **End of the second day**

Wednesday, November 27th

- 09:00** **Evaluation of the previous day**

- 09:30** **Shelf life (internal and external factors influencing shelf life,
sensory properties of deterioration)**

- 11:00** **Reformulation and substitution (fat, proteins, sodium,
shelf life consequences)**

- 12:00** **Reformulation with sugar substitutes**

- 13:00** **Lunch**

- 14:00** **Practise:
Reformulation**

- 17:00** **End of the third day**

Thursday, November 28th

- 09:30** **Evaluation of the previous day**
- 10:00** **Vegan and vegetarian**
- 11:00** **Practice**
- Implementation of the previously acquired knowledge of the last 3 days
- 13:00** **Lunch**
- 13:45** **Evaluation, Certificates**
- 14:00** **End of the course**