

# 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**

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- 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**

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- 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**

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- 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**

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- 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**