

PROGRAM



Chocolate Manufacturing: Intense Practical Course - Fillings (Part II)

Date: 28.07.2025 - 01.08.2025

Language: English

Location: ZDS Solingen

Course fee: 3.560,00 €

Included services:

- Refreshments: snacks and drinks
- Lunch and dinner at ZDS refectory
- ZDS-Diploma „Chocolate/Confectionery“



Your instructor:

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

Any Questions?

Please contact our seminar
department:

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seminar@zds-solingen.de

Monday, July 28, 2025

- 09:00 **Theory: Praliné**
- Practice: Praliné**
- 13:00 **Lunch**
- 14:00 **Practice: Praliné**
- Raw praliné different methods
 - Praliné as filling
 - Laminated praliné
- 17:15 **Final discussion and end of the day - Dinner**

Tuesday, July 29, 2025

- 09:00 **Theory: Truffle and ganache**
- Practice: Truffle and ganache**
- Deposited
 - Extruded/piped
 - Cutted
 - Rolled
- 13:00 **Lunch**
- 14:00 **Practice: Truffle and ganache**
- Decorations
- 17:15 **Final discussion and end of the day - Dinner**

Wednesday, July 30, 2025

- 09:00 **Practice: Truffle and ganache finishing**
- Powdered, flakes, vermicelli
 - Spiked
 - Enrobed
 - Colored
- 13:00 **Lunch**
- Practice: Fillings and decorations**
- 17:15 **Final discussion and end of the day - Dinner**

Thursday, July 31, 2025

- 08:30 **Final exam - written**
Theory: Croquant and brittle
- Practice: Croquant**
- Hard croquant
 - Laminated croquant
 - Brittle
- 13:00 **Lunch**
- 14:00 **Theory: Caramel and liquid fillings**
- 17:15 **Farewell Dinner**

Friday, August 01, 2025

- 08:30 **Theory: Pigging Technology**
- 09:30 **Practice: Finishing of all products and packaging**
- 13:00 **Final discussion and End of the course / Optional Lunch**