

PROGRAM



Practical Course: Industrial Chocolate Manufacturing

Date: November 17-21, 2025

Language: Englisch

Location: ZDS Solingen

Participation fee: 3.560,00 €

Included services:

- Online access to our learning platform and documentation
- Certification of participation
- Refreshments: Snacks and drinks
- Lunch and dinner at the ZDS refectory



Your instructor:

Guillermo Geschwindner

Dipl.-Ing. Food Technology,

Technical Instructor

Sugar Confectionery and Chocolate

Any questions?

For questions about the event our project assistants will be at your disposal.

T. +49 (0) 212 59 61 32

seminar@zds-solingen.de

Monday, November 17, 2025

9:30 **Welcome - Cocoa liquor production**

Theory: Cocoa processing: Cocoa cultivation and post harvesting processes

Theory: Cocoa bean processing

- Cleaning, Roasting (bean, nib, liquor)
- Breaking, Winnowing
- Grinding to liquor
- Cocoa butter and powder

13:00 **Lunch**

14:00 **Practice:** Cocoa bean evaluation and processing

- Evaluation of different cocoa beans
- Thermal pretreatment
- Breaking and winnowing
- Nib roasting
- Liquor grinding
- Cocoa butter production

17:30 End of the first day - optional dinner

Tuesday, November 18, 2025

8:30 **Chocolate production**

Theory: Raw materials: Cocoa butter, cocoa powder, sugar, milk ingredients, flavor

Theory: Manufacturing of chocolate:

- Recipes
- Manufacturing of chocolate (mixing process, refining process, conching process)

Theory: Alternative chocolate manufacturing technologies

Theory: Emulsifiers

13:00 **Lunch**

Practice: Dark and Milk Chocolate manufacturing:

- Mixing, refining (5-roll refining), conching
- Chocolate production with alternative system Masterconch, Universal Conche and/ or Ballmill

17:30 End of the second day - optional dinner

Wednesday, November 19, 2025

8:30 **Chocolate tempering**

Practice: Liquification of chocolate

Theory: Chocolate tempering, enrobing and cooling:

- Characteristics of cocoa butter
- Principles of tempering
- Commercial tempering equipments
- Evaluation of temper
- Enrobing technology and cooling

Practice: Chocolate tempering (Hand tempering, use of Sollich Turbotemper, evaluation of temper with a tempermeter)

13:00 **Lunch**

Practice: Chocolate tempering, moulding of tablets, hollow figures, enrobing technology

17:30 End of the second day - optional dinner

Thursday, November 20, 2025

8:30 **Moulding technology**

Theory: Moulding technologies:

- Classic shell moulding
- Book moulding
- Cold stamping
- Hollow figures
- One shot depositing

Practice: One Shot depositing and cold stamping
Production of filled products

13:00 **Lunch**

Theory: Vegetable fats for compounds and fillings

Practice: Production of CBE and CBS compounds
Production of fat filling

17:30 End of the fourth day - dinner

Friday, November 21, 2025

8:30 **Start**

Theory: Food allergens in chocolate

Practice: Production of chocolate shells, filling and sealing, compound moulding,
finishing of all products

Practice: Tasting of produced products/ Final discussion

13:00 **End of the course - Lunch**

- subject to changes -