

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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WEEK 3 FILLINGS

Monday, July 28, 2025

09:00 Welcome and presentation of the programme

09:20 **Theory:**
Fondant raw mass
ZDS e.V.

Practical:
Production of fondant raw mass
ZDS e.V.

10:30 **Theory:**
Molding technology
· Traditional moulding
· Book moulding
· Cold stamping
· One Shot
Aasted ApS

13:00 **Lunch**

14:00 **Practice:**
Fondant as filling
Fondant deposited in starch or silicone moulds
· Fondant for chocolate shells
· Fondant for extrusion
ZDS e.V.

17:00 **Final discussion and end of the day - Dinner**

Tuesday, July 29, 2025

- 09:00 **Theory:**
Fat-based fillings and creams
ZDS e.V.
- 11:00 **Practical:**
Traditional shell production
ZDS e.V.
- 13:00 Lunch**
- 14:00 **Practical:**
Production of fat-based filling
· Fillings with different texture
· Aerated fat filling
· Filling and sealing
ZDS e.V.
- 17:00 **Final discussion and end of the day - Dinner**

Wednesday, July 30, 2025

- 9:00 **Theory:**
Praliné (German Nougat)
ZDS e.V.
- Practical:**
Praliné
· Basic praliné with different methods
· Praliné as filling
· Laminated praliné
ZDS e.V.
- 13:00 Lunch**

Wednesday, July 30, 2025

- 14:00 **Practical:**
One Shot and Cold stamping technology with different fillings
ZDS e.V.
- 17:15 **Final discussion and end of the day - Dinner**

Thursday, July 31, 2025

- 08:30 **Theory:**
Truffle and ganache
• Raw materials
• Production methods
• Shelf-life
ZDS e.V.
- Practical:**
Truffle and ganache methods **Part 1**
• Deposited
• Extruded/ piped
• Cutted
• Rolled
• Comparison Kitchen Aid, Stephan mixer and Stephan mixer with vacuum
• Short, middle, long shelf-life
ZDS e.V.
- 13:00 **Lunch**
- Practical:**
Truffle and ganache methods **Part 2**
• Deposited
• Extruded/ piped
• Cutted
• Rolled
• Comparison Kitchen Aid, Stephan mixer and Stephan mixer with vacuum
• Short, middle, long shelf-life
ZDS e.V.
- 17:00 **Final discussion and end of the day - Farewell Dinner**

Friday, August 01, 2025

- 08:30 **Theory:**
Croquant and brittle
ZDS e.V.
- 09:30 **Practical:**
Croquant
• Hard croquant
• Laminated croquant
• Caramell: molded and cut
ZDS e.V.
- Practical:**
Finishing all products
ZDS e.V.
- 13:00 **Final discussion and End of the course /** Optional Lunch

- subject to changes -