

# PROGRAM



## Healthy & Vegan Fine Baked Goods

**Date:** November 11-13, 2025

**Language:** English

**Location:** ZDS Solingen

**Participation fee:** 2.620,00 €

**Included services:**

- Course documentation
- Refreshments: snacks and drinks
- Lunch at the ZDS refectory

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### Your instructors:

**Dr. Kerstin Kunz**

Technical Instructor Baked Goods, Confectionery Production

**Jos Vast**

Bakery Academy

### Any questions?

For questions about the event  
please contact our seminar team.

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[seminar@zds-solingen.de](mailto:seminar@zds-solingen.de)

## Tuesday, November 11, 2025

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- 08:30     **Welcome and introduction**
- 08:45     **General product classifications**
- Process
  - Proportions
  - Ingredients
- 10:30     Coffeebreak**
- 11:00     **Reduction strategies (Fat, Sugar, Sodium)**
- 13:00     Lunch**
- 14:00     **Practice**
- 17:30     End of the first day

## Wednesday, November 12, 2025

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- 08:30     **Evaluation of the first day**
- 08:45     **Market, consumer insights and current trends (external speaker)**
- 09:45     **Enrichment strategies**
- Process
- 11:15     Coffeebreak**
- 11:30     **Enrichment strategies**
- Fibres
- 13:00     Lunch**
- 14:00     **Practice**
- 17:00     End of the second day

## Thursday, November 13, 2025

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- 08:30     **Evaluation of the second day**
- 08:45     **Vegan and Vegetarian products**
- Roles of milk and egg in baking
  - Technological challenges of dairy- and egg-free production
- 10:30     Coffeebreak**
- 11:00     **Substitution**
- Replacement by protein based solutions
  - Replacement by modified starch solutions
  - Replacement by a tool box method
- 13:00     Lunch**
- 14:00     **Practice**
- 16:00     **Wrap up**
- 17:30     End of the third day

- subject to changes-