

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

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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Tuesday, November 11, 2025

- 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

- 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

- 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-