

PROGRAM



Practical Introduction Course: Cookies and Biscuits

Date: July 22-24, 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 instructor:

Dr. Kerstin Kunz

Technical Instructor Baked Goods,
Confectionery Production

Any questions?

For questions about the event
please contact our seminar team.

T. +49 (0) 212 59 61 32
seminar@zds-solingen.de

Tuesday, July 22, 2025

09:30 **Introduction round, program schedule & product sample assessment**

- Product classification of fine baked goods
- Flour and its functional properties

11:30 **Enzymes in fine baked goods**

12:30 Lunch

13:30 **Practical part:**

- Safety instructions
- Baking: Spread tes, influence of raw materials on the end product

17:00 End of the first day

Wednesday, July 23, 2025

09:00 **Sugar and its functional properties**

10:00 **Sugar Substitutes**

11:00 **Mixing and Kneading**

12:00 **Baking Technology**

13:00 Lunch

14:00 **Fat and its technological properties**

15:00 **Practical Part**

- Industrial production of shortbread (shaped and cut)

18:00 **End of the second day**

Thursday, July 24, 2025

- 09:30 **Leaving agents**
- 10:30 **Practical part**
 · Production of hard biscuits and crackers
- 13:00 Lunch**
- 14:00 **Discussion, open questions**
- 15:00 **End of the course**

- subject to changes -