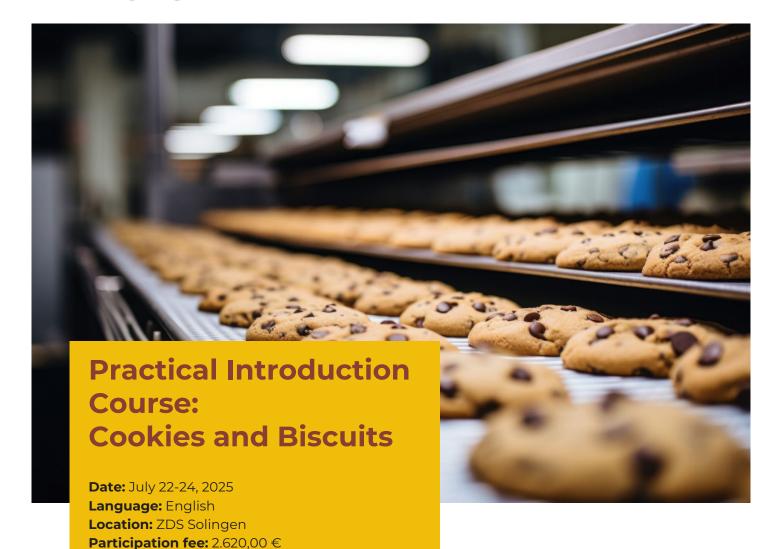


PROGRAM



Included services:Course documentation

· Refreshments: snacks and drinks

Lunch at the ZDS refectory



Your instructor:

Dr. Kerstin KunzTechnical 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

Cookies and Biscuits

Practical Introduction Course

July 22-24, 2025 · Program



Tuesday, July 22, 2025

09:30	Introduction round, program schedule & product sample assessment
10:00	Product classification of fine baked goodsFlour and its functional properties
11:45	Sugar and its functional properties
13:00	Lunch
14:00	Practical part:Safety instructionsBaking: Spread test, influence of raw materials on the final product
17:00	End of the first day

Wednesday, July 23, 2025

09:00	Evaluation of the first day
09:30	Sugar Substitutes
10:30	Fat and its technological properties
11:30	Leavening agents
12:30	Baking Technology
13:00	Lunch
14:00	Practical Part Industrial production of shortbread (shaped and cut)
17:00	End of the second day

Cookies and Biscuits

Practical Introduction Course

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July 22-24, 2025 · Program



Thursday, July 24, 2025

09:00	Evaluation of the second day
09:30	Enzymes in fine baked goods
10:30	Practical partProduction of hard biscuitsMixing and kneading technology
13:00	Lunch
13:00	Lunch Discussion, open questions
10.00	

⁻ subject to changes -