

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**
- 10:00
 - Product classification of fine baked goods
 - Flour and its functional properties
- 11:45 Sugar and its functional properties
- 13:00 Lunch**
- 14:00 **Practical part:**
 - Safety instructions
 - Baking: 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**

Thursday, July 24, 2025

- 09:00 **Evaluation of the second day**
- 09:30 Enzymes in fine baked goods
- 10:30 **Practical part**
- Production of hard biscuits
 - Mixing and kneading technology
- 13:00 Lunch**
- 14:00 Discussion, open questions
- 15:00 End of the course**

- subject to changes -