

PROGRAM



Chocolate Manufacturing: Intense Practical Cours: (Part II Fillings)

Date: July 28 to August 01, 2025

Language: English

Location: ZDS Solingen

Course fee: 3.560,00 €

Included services:

- Refreshments: snacks and drinks
- Lunch and dinner at ZDS refectory
- ZDS-Diploma „Chocolate/Confectionery“



Your instructor:

Guillermo Geschwindner

Dipl.-Ing. Food Technology,
Technical Instructor Sugar
Confectionery and Chocolate

Any Questions?

Please contact our seminar
department:

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WEEK 3 CHOCOLATE FILLINGS

Monday, July 28, 2025

- 09:00 Welcome and presentation of the programme
- 09:20 **Theory:** Fondant raw mass
- Practical:** Production of fondant raw mass
- 10:30 **Molding technology**
- Traditional moulding
 - Book moulding
 - Cold stamping
 - One Shot
- Aasted ApS**
- 13:00 **Lunch**
- 14:00 **Practice:**
- Fondant deposited in starch or silicone moulds
 - Fondant for chocolate shells
 - Fondant for extrusion
- 17:00 **Final discussion and end of the day - Dinner**

Tuesday, July 29, 2025

- 09:00 **Theory:**
- Fat-based fillings and creams
- Fat chemistry
 - Raw materials
 - Fats for fillings and creams
- 11:00 **Practical:**
- Production of fat-based filling
- Practical:**
- Traditional shell production
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Chocolate Manufacturing - Part II: Fillings

Intense Practical Course

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July 28 to August 1, 2025 · Program

13:00 Lunch

14:00 Practical:
Production of fat-based filling

- Fillings with different texture
- Aerated fat filling
- Filling and sealing

Wednesday, July 30, 2025

9:00 Theory:
Praliné (German Nougat)
ZDS e.V.

Practical:
Praliné

- Basic praliné with different methods
- Praliné as filling
- Laminated praliné

13:00 Lunch

14:00 Practical:
One Shot and Cold stamping technology with different fillings

17:15 Final discussion and end of the day - Dinner

Thursday, July 31, 2025

08:30 Theory:
Truffle and ganache

- Raw materials
- Production methods
- Shelf-life

Practical:

Truffle and ganache methods **Part 1**

- Deposited
- Extruded/ piped
- Cutted
- Rolled
- Comparison Kitchen Aid, Stephan mixer and Stephan mixer with vacuum
- Short, middle, long shelf-life

ZDS e.V.

13:00 Lunch

Practical:

Truffle and ganache methods **Part 2**

- Deposited
- Extruded/ piped
- Cutted
- Rolled
- Comparison Kitchen Aid, Stephan mixer and Stephan mixer with vacuum
- Short, middle, long shelf-life

ZDS e.V.

17:00 Final discussion and end of the day - Farewell Dinner

Friday, August 01, 2025

08:30 Theory:
Croquant and brittle

09:30 Practical:
Croquant

- Hard croquant
- Laminated croquant
- Caramell: molded and cut

Practical:
Finishing all products

12:30 Final discussion and end of the seminar

- subject to changes -