

PROGRAM



Practical Introduction Course: Cookies and Biscuits

Date: July 22-24, 2025

Language: English

Location: ZDS Solingen



Your instructor:

Dr. Kerstin Kunz

Technical Instructor Baked Goods,
Confectionery Production

Any questions?

For questions about the event
please contact our seminar team.

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seminar@zds-solingen.de

In between: Coffee breaks & joint lunch break

Tuesday, July 22, 2025

09:30 Welcome

Theory: Introduction round, program schedule and product sample assessment

Theory: Product classification of fine baked goods
Dr. Kerstin Kunz, ZDS e.V.

Theory: Sugar and its functional properties
Dirk Claus, Nordzucker AG Innovation & Technology

Theory: Flour and its functional properties
Dr. Kerstin Kunz, ZDS e.V.

Theory: Lecithins: Application in cookies and biscuits
Petra Zachár-Sulyok, Bunge AG

Practice: Spread test, influence of different raw materials on the final product

17:30 End of the day

Wednesday, July 23, 2025

09:00 Evaluation of the first day

Theory: Fat and its technological properties
Ludger Markfort, Walter Rau Fette & Öle AG

Theory: Leavening agents
Andree Karst, Chemische Fabrik Budenheim GmbH

Theory: Baking technology
Dr. Kerstin Kunz, ZDS e.V.

Practice: Industrial production of shortbread (shaped and cut)

17:00 End of the day

Thursday, July 24, 2025

09:00 **Evaluation of the second day**

Theory: Enzymes in fine baked goods

Dr. Lutz Popper, Sternenzym GmbH & Co. KG

Practice: Production of hard biscuits

Theory: Discussion, open questions

15:00 **End of the course**

– subject to changes –