

ZDS

Solingen



Central College of the German Confectionery Industry, Solingen / Germany



COOKIE, CRACKER AND BISCUIT MANUFACTURING

Products: Biscuits / cookies / soda, cream and snack crackers / filled flat wafers / sugar cones / ginger bread / sponge fingers ...

Technologies: Rotary moulding/ laminating, cutting machine / depositing / wire cutting / encrusting/ baking / sandwiching / enrobing ...

October 5 - 16, 2009

From:

Monday, October 05, 2009

Until:

Friday, October 16, 2009

The ZDS yearly offers an intensive theoretical and practical 2-weeks-course.

The modern equipment in the pilot plant offers the possibility to simulate a large range of manufacturing conditions and includes e.g. a band oven fed with a rotary molding machine.

The participants are kindly requested to bring samples of products from their companies for analysis and discussion.

Particular problems can be discussed with the co-ordinators.

Course description:

The objective of this yearly course is to familiarize the participants with the theoretical and practical principles used in the industry.

The course is held in seminar style to encourage discussions and involvement of all delegates. Practical demonstrations will be integrated into the programme to illustrate important processing criteria.

Part of the practice sessions is done in work groups with the collaboration of the co-ordinators. During these sessions the participants are invited to create and process initiative formulas based on the lectures presented and the trials for the evaluation of raw materials.

Structured discussion sessions or presentations by other speakers will be held.

This course is designed for all executives, members of management, production staff and other related departments in the respective companies and supplying industry.

Participants with experience will have the opportunity to increase their technological knowledge.

Personnel starting their career will receive a comprehensive training.

A certificate will be issued to delegates on completion of the course.

Co-ordinators:

Jacques van WAKEREN, Consultant

Martin STIENE, Biscuit Technologist, ZDS, Solingen

Lecturers from supplier and machinery companies provide additional information.

☺ Please remember to bring a white coat for the practical part of the course.

Programme

Monday, October 05, 2009

- 09.00 Welcome / Introduction, objectives
- 09.10 **Theory**
- Product classification
 - Evaluation, types and composition of products
- 10.30 *Coffee break*
- 10.50 **Theory**
- Flour and starches
 - Formulas, administration
- 13.00 *Lunch*
- 14.00 **Practice**
- Spread tests: Trials to observe the function of the raw materials in the final product
- in between coffee break (about 15.30)*
- 16.30 Discussion of results
- 18.00 *Cold dinner*

Tuesday, October 06, 2009

- 08.30 **Theory**
- Sugars and syrups
- 09.30 **Theory**
- Enzymes
- in between coffee break (about 10.15)*
- 11.30 **Theory**
- pH, leavening agents
- 13.00 Lunch
- 14.00 **Practice**
- Spread tests (continued)
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Wednesday, October 07, 2009

- 08.30 **Theory**
- Soft dough products
 - Rotary moulding
 - Various raw materials, salt, dairy products, eggs etc.
 - Order of raw materials and dough preparation

- Reprocessing
- 10.15 *Coffee break*
- 10.30 **Theory**
 - Oils, fats and emulsifiers
 - Mixing principles and mixers
- 13.00 *Lunch*
- 14.00 **Practice**
 - Rotary moulding
 - Emulsifiers, possibilities, fat reduction, texture
 - Jaffa and layer cake
 - Pectin jellies

in between coffee break (about 15.30)
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Thursday, October 08, 2009

- 08.30 **Theory**
 - Extrusion
 - Wire-cutting
 - Depositing
 - Encrusting
- 10.15 *Coffee break*
- 10.35 **Theory**
 - Ovens
 - Baking, heat transfer
 - Cooling and handling
- 13.00 *Lunch*
- 14.00 **Practice**
 - Wire-cutting and depositing

in between coffee break (about 15.30)
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Friday, October 09, 2009

- 08.30 **Theory**
 - Laminating, layering and cutting machine
 - Checking
- 10.15 *Coffee break*
- 10.35 **Theory**
 - Flavours
- 13.00 *Lunch*

- 14.00 **Practice**
- Rotary moulding
 - Continuous baking and practical demonstration of different ways of heat transfer
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Monday, October 12, 2009

- 08.30 **Theory**
- Hard sweet biscuits, Marie type
 - Spread and shrinkage
 - Mould and cutter design
 - Checking
- 10.15 *Coffee break*
- 10.35 **Theory**
- Special dough forming
- 13.00 *Lunch*
- 14.00 **Practice**
- Hard-sweet biscuits, Marie type
 - Marshmallows
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Tuesday, October 13, 2009

- 08.30 **Theory**
- Crackers, fermented and enzyme modified
 - Crackers, modified potato starch
 - Whole meal crackers
 - Snack (savory) crackers
 - Product improvement and development
- 10.00 *Coffee break*
- 11.15 **Practice**
- Dough preparation for crackers
- 13.00 *Lunch*
- 14.00 **Practice**
- Crackers
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*



Wednesday, October 14, 2009

- 08.30 **Theory**
- Chocolate, cocoa powder and compounds
- 09.45 *Coffee break*
- Theory**
- 10.10 General overview of fats
- 10.50 General theory on emulsifiers and applications
- 11.30 Sugar esters, multi-functional emulsifiers
- 12.10 CBEs – A technological challenge
- 13.00 *Lunch*
- 14.00 **Practice**
- Coconut macaroons
 - Sponge fingers
 - Ginger bread
 - Icings
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Thursday, October 15, 2009

- 08.30 **Theory**
- Wafer baking and cream fillings
- 10.15 *Coffee break*
- 10.30 **Practice**
- Wafer baking, flat wafers and sugar cones
 - Wafers, cream spreading and cutting
- 13.00 *Lunch*
- 14.00 **Practice**
- Filled wafers
 - Chocolate tempering
 - Enrobing
 - Cooling
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

Friday, October 16, 2009

- 08.30 Visit to the company
Rheon Automatic Machinery GmbH, Düsseldorf
- 13.00 End of the course / Return to ZDS, Solingen

REGISTRATION / PEO-109
Cookie, Cracker and Biscuit Manufacturing

October 05 - 16, 2009

FAX: +49 - 212 - 59 61 33

Mr Ms

Surname _____

First Name _____

Company _____

Address of the company _____

Country _____

Phone no. (with country code) _____

Fax no. _____

E-mail address _____

Room reservation:

Date of arrival _____

Date of departure _____

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