

Advanced Cake Technology



A practical seminar in Cake manufacturing

24 – 26 March 2009

Start:

Tuesday, March 24, 2009, 09:00

End:

Thursday, March 26, 2009, 12:30

[Seminar Description](#)

ZDS offers a theoretical and practical course in its facilities on cake manufacturing technology. During this practical seminar the participants will be given theoretical information about ingredients, processes and machinery.

The seminar will be run as a workshop.

We will run trials on pilot plant equipment using various recipes, ingredients and manufacturing methods, evaluation the impact of these on the final product.

Secondly we will study the influence of ingredients such as different oils and fats, inclusions, flours and fibres and what impact they have on the production parameters and the finished cakes.

A special section will also be dedicated to packaging and preservation.

[Participants](#)

This course is intended for:

Food technologists from the bakery industry and bakery assistants, who are at the beginning of their career in the industry, or who need further training in the field of manufacturing.

Technical service and support staff from the raw material industries.

Members of the product development from the bakery industry, who require a technical introduction to this part of their industry.

[Co-ordinators](#)

Andréa Pernot-Barry, Technical Director ZDS

Rien Eckhardt, Bakery Consultant, K.B.B.L. Wijhe /NL

Rinus Bander European Segment Leader Bakery, Barentz B.V., KA Hoofddorp/NL

Martin Stiene, Biscuit Technologist ZDS

[and lecturers from the Industry](#)

Günther HEIL, Teamleader FZB Development Bakery Products, Wild / D

Mark JENSE, Technical Sales Technologist, Meneba, Rotterdam / NL

Henri GILLIARD, Roquette Europe, Lestrem / F

Lars GULDAGER, Manager Application Centre, DFE Meincke, DK

Arne PEDERSEN, Product Manager Palsgaard A/S, Juelsminde / DK

Reinhard RUHLAND, Director Application Services, Wipak Walsrode, Bomlitz / D

Roland SCHAUWERS, CSM Innovation, Unipro / NL

Marcel STEMAN, Barentz Ingredients, Supervisor of practical bakery workshops

Ernie TAMARA, Hochdorf Holding AG, Hochdorf / CH

Tobias THIELE, Head of Application Center, Multivac / D

Joost VAN LOON, B.V. Nederlandse Industrie van Eiproducten, Nunspeet / NL

N.N. Chemische Fabrik Budenheim KG, Budenheim /D

Programme

Tuesday, March 24th 2009

- 9.00 **Welcome** - ZDS
- 9.15 **Introduction to cake manufacturing – formulation overview, main differences between products, impacts from various ingredients**
Rien Eckhardt
- 9.35 **Other ingredients and additives used in the industry overview and functionality.**
Rinus Bander
- 9.55 **The industrialisation of cake methods and equipment – production since 1950 – production equipment**
N.N.
- 10.25 **Coffee break**
Tasting of various samples of cake and cake-products displayed
- 11.00 **“Impact of flour on cake”/ + different flours**
Mark Jense
- 11.45 **“Eggs in various forms” and importance of egg/sugar mix**
Joost Van Loon
- 12.15 **“The other ingredients: raising agents”**
N.N.
- 12.45 **Presentation of the practical workshops (for the afternoon)**
dividing into groups
- 13.00 Lunch
- 14.00 **“What to use: Oils, or Fats. Why shortenings or margarine”**
Roland Schauwers
- 14.30 **Practical work with *Consultants and Technicians from the Industry***
- **Demo of**
 - Sponge cake
 - Muffins
 - German Sandkuchen
 - Cup cakes
 - Madelaine's
 - **Discussion on the baked products**
 - Changing of ingredients
 - Changing of baking parameters
- In between Coffee break
- 18.00 End of the first day / Light dinner

Wednesday, March 25th, 2009

- 9.00** **“Emulsifiers” and cake manufacturing**
Arne Pedersen
- 9.40** **Trends in the cake industry due to health issues –
Views and proposals for the future**
Henri Gilliard
- 10.30** Time for discussion
- 10.45** Coffee break
- 11.15** **Fat reduction with lupine derivates**
Mrs. Erni Tamara
- 12.00** **Cake decorations / fillings/ layers**
Günther Heil
- 12.45** Lunch
- 13.40** **Practical work – workshops (continuation from previous day)**
 - Pound cake
 - Layer cake, Swiss roll and sponge cake
 - Madelains / muffins / Sandkuchen / cup cakes
- In between - Coffee break**
- Continuation of practical work and evaluation.
Discussion about:**
 - Methods and ingredients
 - Parameters
- 18:00** End of the second day / Light dinner

Thursday, March 26, 2009

- 9.00** **Cake with soluble fibres and low fat**
Rinus Bander
- 9.45** **Modified –controlled atmosphere/ gas/ air control**
Tobias Thiele
- 10.10** **Packaging the product / materials/foils/laminates/machines**
Reinhard Ruhland
- 10.40** Coffee break

- 11.10 **Preservatives and cakes – effects from ingredients – alternate ways.**
Rinus Bander
- 11.40 **Time for discussion**
- 12.00 **Conclusion of the Seminar**
- 12.15 End of the course / Lunch

- subject to change -

☺ Please remember to bring a white coat and safe shoes for the practical workshops ☺

Date / Venue	Tuesday, March 24, 2009, 09:00 until Thursday, March 26, 2009, 12:15 Zentralfachschule der Deutschen Süßwarenwirtschaft De-Leuw-Str. 3 - 9 42653 Solingen - Germany	
Registration & Hotel Reservation	ZDS - Seminar-Service Phone: +49 / 212 / 59 61-32 Fax: +49 / 212 / 59 61-33 http://www.zds-solingen.de schmidt@zds-solingen.de	
Fee	Members of the ZDS Association	€ 1.210,-
	Non-members	€ 1.490,-
Seminar-Number	PEO- 29	



REGISTRATION / PEO-29
Practical Seminar in Cake Manufacturing Technology
(March 24 - 26, 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 _____

Hotel reservation: yes no from to

If you prefer to pay the seminar fees with credit-card please fill in:

VISA Euro-/MasterCard Diners Club

No. of credit-card: Valid dates:/.....

Date

Signature incl. company

Terms of Participation

Registration

The number of participants in our seminars is sometimes limited. We therefore kindly request that you register as soon as possible in writing with the ZDS. Registration is binding as soon as it is confirmed by ZDS in writing.

Fees for participation

Fees in full are due upon receipt of invoice. Money transfers to the ZDS are to be made free of charge for ZDS. Please send money only after having been invoiced. Participation is only possible after receipt of payment. Credit-cards (VISA/Euro-/MasterCard/Diners Club) are accepted. If two or more participants are registered by the same company, each participant receives a deduction of 5% on the respective fee.

Travel / Accommodation

Travel information and directions will be sent out with the registration confirmation. Costs incurred for possible overnight accommodations are not included in the seminar fee. If requested we will be glad to help with hotel reservations.

Organisation

ZDS reserves the right to change speakers and/or shift or change the programme schedule. The number of participants is limited, and in case of overbooking ZDS will give information on a repeat seminar as soon as possible. If there is insufficient participation, ZDS reserves the right to cancel or postpone a seminar. ZDS can not guarantee for the attendance of competitors at demonstration events held outside its premises. If conference proceedings are distributed, they will be written in the language in which they were presented.

Cancellation

Please understand that we have to charge 10% of the seminar fee for cancellations up to two weeks and 50% for cancellations up to one week prior to the seminar for administrative expenses. Later cancellations will be invoiced with 100% of the seminar fee. We will certainly accept a substitute participant without additional costs. If the event is cancelled by the organiser, the fee will be reimbursed totally.

Liability

In the event that seminars are cancelled for reasons for which ZDS is responsible, reimbursement is limited to refunding already paid seminar fees. Any further claims are excluded.

Protection of Personal Data

In compliance with the stipulations of the German Federal Law on Protection of Personal Data we hereby inform you that addresses of interested persons and seminar participants will be electronically stored with the intention to forward programmes and seminar information of ZDS.

For information



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