



PRACTICAL SEMINAR IN BISCUIT MAKING

June 22 - 26, 2009

Location: ZDS, Solingen - Germany

From:

*Monday, June 22, 2009
9:00*

Until:

*Friday, June 26, 2009
14:00 (after lunch)*

The ZDS offers yearly a 1-week practical seminar in biscuit making. This course was integrated with the Cambridge Biscuit Seminars and takes place in Solingen, Germany.

Biscuit making is a significant part of the food industry and is practised worldwide. It is generally well mechanised and is a specialised sector of the baking industry. Student courses in biscuit making are very few and most of the people currently working in the industry have learnt the business from those already there. Learning on the job may not be very satisfactory as there is no assurance that current practices are correct. Furthermore, baking generally is still thought of as a craft and many of the processes are imperfectly understood. Modern machinery can be very efficient if controlled properly so it is necessary to know as much as possible about process mechanisms if control systems are to be applied successfully.

Course objectives:

This intensive short Seminar has been designed to meet a need for practical instruction and involvement in the making of biscuits.

Modern biscuit manufacturing is so mechanised that few, other than those in the new product development bakery, get the opportunity to experience the effects of variations in dough making, dough piece forming and baking.

By observing and handling the ingredients and dough, learning is at higher level than listening or reading on their own can provide.

The seminar style allows much interaction between the leader and delegates so that information will be related as much as possible to the needs of the group.

Who will benefit?

This course is designed particularly for persons who have day to day contact with biscuit production such as operators, supervisors, trainee managers, maintenance engineers and quality control staff.

Those involved in new product development would also benefit from the practical aspects of biscuit making by hand and with small-scale equipment.

☺ **All delegates should provide themselves with a white coat for the practical work.**

Scope of the Course

The course will introduce the main types of biscuits and will teach the principles of making these biscuits.

There will be only **short introductory sessions** each day and most of the time will be spent on practical work undertaken by the delegates working either singly or in pairs.

The following biscuits will be made:

- **Short dough**

Trials with different levels of raw materials for the evaluation of the effect on the baked product. Types rotary moulding, wire cutting and depositing

- **Developed dough**

Cream crackers

Savoury crackers

Hard-sweet biscuits (Marie type)

- **Wafers** Flat, filled and coated

- **Biscuit creams** Both sweet and savoury types

- **Processing techniques** will include:

Mixing, Fermentation, Dough piece forming (by laminating, sheeting and cutting, rotary moulding, wire cutting and depositing), Baking, Oil spraying, Icing.

Exercises will be held to demonstrate some commonly found production problems and how to deal with them. All practical sessions will conclude with discussion of results obtained and problems encountered.

Processing problems will include: mixing, laminating, dough piece weight control, spread and shrinkage during baking, effects of baking and heat transfer band oven temperature.

Summary notes will be provided for each day's tasks.

The Biscuit Seminars aim is to provide - to various levels of staff within the industry and associated supply companies - sound state of the art information in an environment where discussion is encouraged. The fact that delegates come from different countries and different sized companies adds greatly to the interest and value of the seminar. The delegates are requested to bring samples of the products they are involved with and/or other products they wish to discuss.

Co-ordinators:

Jacques van WAKEREN, Consultant

Martin STIENE, ZDS

ACCOMMODATION - FEES - APPLICATION

Fees:

Members of the ZDS-Association € 1.780,--
Non-members € 2.260,--

The course fee includes full board (breakfast, lunch and dinner in the school refectory), accommodation in our penthouse (single and double rooms) and seminar documents. If two or more participants are registered by the same company, each participant receives a deduction of 5% on the respective fee.

Payment:

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 always quoting the course number and invoice number.

Participation only possible after receipt of advance payment 2 weeks prior to seminar date. Credit-cards (VISA/Euro-/MasterCard/Diners Club) are accepted.

Registration:

Seminar Service phone: +49-212-59 61 32
fax: +49-212-59 61 33
e-mail: schmidt@zds-solingen.de

Joining instructions will be sent after reception of the full fees.

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.

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

INFORMATION



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REGISTRATION / PEO-49

Practical Seminar in Biscuit Making (June 22 - 26, 2009)

FAX: +49 - 212 - 59 61 33

Mr Ms

Surname _____

First Name _____

Company _____

Position in the company _____

Address of the company _____

Country _____

Phone no.
(with country code) _____

Fax no. _____

E-mail address _____

By paying the seminar fees with credit card please fill in:

VISA EUROCARD/MASTERCARD DINERS CLUB

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