

Practical Course in Chocolate and Sugar Confectionery

8-weeks-course



11. 10.–03. 12. 2010



Central College of the German Confectionery Industry
Solingen / Germany

PART I

Sugar Confectionery
11. 10.–05. 11. 2010

PART II

Chocolate Products
08. 11.–03. 12. 2010

The ZDS college at Solingen specializes in full-time training for personnel in the chocolate and confectionery industry, both from Europe and overseas. It sets highest standards in the theoretical and practical courses, training students on modern process plants and machinery to produce on small and large scale equipment a comprehensive range of products.

This 8 weeks course is carried out in English language and is designed to give participants practical and theoretical knowledge of the following confectionery products:

- * Dark, milk and white chocolate
- * Compound coatings
- * Belgian chocolates
- * Liqueur chocolates
- * Fondant and creams
- * Nut fillings & centres
- * Candy bars and cereal bars
- * Biscuit and wafers
- * High boilings
- * Caramels, toffees & fudges
- * Fruit chews
- * Gums & jellies
- * Marshmallows
- * Panned goods
- * Sugarless candies & chocolates
- * Chewing gum

The course is divided in 2 parts of 4 weeks:

Sugar Confectionery and Chocolate Products

There is the possibility to book the complete course or one of the 4-weeks parts.

A company can book the whole course and send different people to each part.

Continuous assessment will lead to a final diploma in chocolate technology and in sugar confectionery technology. Participants who obtain at least 50% of the total possible marks receive the Diploma.

WHO SHOULD ATTEND

All executives, members of management, production staff and purchasing agents who require a theoretical and practical course in modern chocolate and confectionery technology.

TEACHING STAFF

Andréa PERNOT-BARRY,
Technical Director & Course Manager, ZDS Solingen

Bernd KOSSACK,
Confectionery Technologist,
ZDS Solingen

Normann WAGNER,
Chocolate Technologist, ZDS Solingen

Aleksander MADEJ,
Chocolate Confectionery Technologist,
ZDS Solingen

Martin STIENE,
Biscuit Technologist, ZDS Solingen

Klaus KNIEL,
Consultant in Food Technology,
Aachen / D



Lecturers from supplier and machinery companies provide additional information.

ZDS – The Technical Departments

Sugar Confectionery



Chocolate



Chocolate Confectionery



Biscuits



Participants putting theory into practice

PART I – Sugar Confectionery Products

11. 10.–05. 11. 2010

WEEK 1: Raw Materials and Technology of High Boiled Candies

A comprehensive understanding of raw materials used in the confectionery industry, including scientific principles and quality control methods.

- * Sugars (monosaccharides, disaccharides polysaccharides)
- * Glucose syrup
- * Flavouring and colouring ingredients
- * Sugar substitutes
- * Other raw materials (milk, licorice, malt,...)

Theory and practical work on:

- * Plain hard candies
- * Rock and striped candies
- * Filled candies
(fruit fillings, fat fillings, effervescent fillings)

WEEK 3: Technology – Gums, Jellies and Aerated Products

Theory and practical work on:

- * Gums with gelatine
- * Gums with modified starch
- * Gums with gum arabic
- * Pectin jellies
- * Agar-agar jellies
- * Marshmallows

WEEK 2: Technology – Soft Caramels

Theory and practical work on:

- * Soft caramels
- * Toffees
- * Fudges
- * Chewing sweets

Visit to company Robert Bosch GmbH in Viersen (machinery company).

WEEK 4: Technology – Panned Goods + Chewing Gum

Theory and practical work on:

- * Hard dragees
 - * Soft dragees
 - * Chocolate dragees
- + 1 day on chewing gum technology
+ final exam of part I



PART II – Chocolate Products

08. 11.–03. 12. 2010

WEEK 1: Raw Materials and Chocolate Manufacture

Comprehensive understanding of raw materials used in the chocolate manufacturing and processing industry, including quality control methods.

- * Cocoa
- * Sugar
- * Dried milk products
- * Special fats
- * Emulsifiers
- * Nut kernels
- * Alcoholic ingredients

Theoretical and practical work on:

- * The production of cocoa liqueur from the cocoa bean
- * Dark, milk and white chocolate manufacturing processes

WEEK 3: Other Fillings and Centers

A theoretical and practical presentation of:

- * Fondant and creams
- * Liqueur products with and without sugar crust
- * Hard and soft crocant
- * Marzipan

WEEK 2: Chocolate Processing Technology, Compound Coatings & Candy Bars

A theoretical and practical presentation of:

- * Tempering technology
- * Chocolate hollow figures
- * Chocolate shells
- * Enrobing technology
- * Manufacture of candy bars

Visit to a European fat supplier.

Presentation and application of vegetable fats.

WEEK 4: Belgian Pralines and Biscuits

A theoretical and practical presentation of:

- Praliné, gianduja and truffle filled chocolates
- + 1 day of practical work on wafers (filled and unfilled) and short bread
- + final exam of part II

The continuous assessment takes place at the end of each week.



VOICES ABOUT THE COURSE

“It goes without saying that the impression I have carried home with me is one of total respect for an institution of the very highest standards, staffed by teachers of a calibre rarely seen.”

“I have gained more knowledge than I thought possible in such a short time and have come to understand, even if only to a small extent, the vastness of the subject matter you undertake to teach.”

“Your attention to detail overlapped into the social arena and helped me greatly to “settle down” and proceed with the work at hand. This personal approach I know, from the other candidates, and for myself, was greatly appreciated.”

“I will always remember you and the school. Now I feel that there is somebody who can help or can give guidance when required.”

“Management of my company joins me to say “Thanks” to you and to all the staff of the school.”

“This course is unique and is the only in the world which gives such concentrated theoretical and practical training.”

“The school provides first class facilities and staff to give training I need for my career.”



Participants of the course PEO-98

REGISTRATION / PEO-90

Fax: + 49 212 5961 - 33

- 8 weeks** **4 weeks sugar confectionery** **4 weeks chocolate products**

- Mr** **Ms** **Please mark**

Surname _____

First name _____

Date of birth _____

Company _____

Position in the company _____

Address of the company _____

Country _____

Phone no. (with country code) _____

Fax no. _____

e-mail _____

By paying with credit-cards please fill in:

- VISA Euro-/Mastercard Diners

No. of credit-card: _____

Good thru: _____

Date

Signature incl. company stamp

FEES – ACCOMODATION – REGISTRATION

FEES:

For the complete course (8 weeks)

Members of the ZDS-Association	€ 13.455,-
Non-members	€ 15.675,-

For 4 weeks:

Members of the ZDS-Association	€ 7.330,-
Non-members:	€ 8.710,-

The course fee includes full board (breakfast, lunch and dinner in the school refectory) and accommodation in our "Penthouse" (twin bed rooms with shower).

The fee will also cover the costs of the following items which will become the personal property of each participant:

1. Text books
2. Instruments (hand refractometer + electronic thermometer)
3. A pair of sugar boiling gloves
4. A case containing all necessary tools and equipment for the practical work

Note:

In order to give the most beneficial tuition, particularly in practical work, students numbers will be limited to 24.

Payment:

Payment should be made, at receipt of our invoice (bank expenses are considered at customer's charge), quoting the course and invoice number.

Registration:

Seminar Service phone: +49 212 5961-32
fax: +49 212 5961-33
e-mail: s.steinmetz@zds-solingen.de

Please register for the course by sending a fax or a letter giving the full name and company address of the participants.

The full amount for the course should be paid prior to the commencement date, latest on the day of arrival at ZDS.

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.

ZDS will not be responsible for the attendance of competitors at demonstration events held outside the premises.

FOR INFORMATION:



Zentralfachschule der Deutschen Süßwarenwirtschaft

De-Leuw-Straße 3-9 · 42653 Solingen / Germany

Phone: +49 212 5961-12 · Fax: +49 212 5961-61

e-mail: info@zds-solingen.de · <http://www.zds-solingen.de>