



*... much more than learning!*

Central College of the German Confectionery Industry, Solingen / Germany



*including 1 day  
at Interpack*

# **COOKIE, CRACKER AND BISCUIT MANUFACTURING**

**May 02 - 13, 2011**

**From:***Monday, May 02, 2011*

9.00 am

**Until:***Friday, May 13, 2011*

1.00 pm

The ZDS yearly offers an intensive theoretical and practical 2-weeks-course in cookie, cracker and biscuit manufacturing.

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 will be held by other speakers.

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, Zutphen / NL

**Martin STIENE**, Biscuit Technologist, ZDS, Solingen / D

***Further speakers:***

**Normann WAGNER**, Chocolate Technologist, ZDS, Solingen / D

**Christian KRONING**, Chemische Fabrik Budenheim KG, Budenheim / D

**Benjamin LASSABLIÈRE**, V. Mane Fils S.A., Le Bar Sur Loup / F

**Dr. Lutz POPPER**, Mühlenchemie GmbH & Co. KG, Ahrensburg / D

**Susanne ROELLE**, Syral S.A.S., Marckolsheim / F

## Programme

### **Monday, May 02, 2011**

- 09.00 Welcome / Introduction / Objectives
- 09.20 **Theory**
- Product classification
  - Evaluation, types and composition of products
  - Participants products presentation
- in between coffee break (about 10.15)*
- 10.45 **Theory**
- Sugars and Sugar replacers in baked goods. *Presentation by Susanne Roelle*
- 11.15 **Theory** (continuation)
- Flour and starches
  - Formulas, administration
- 13.00 *Lunch*
- 14.30 **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 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

### **Tuesday, May 03, 2011**

- 08.30 **Theory**
- Sugars and syrups
  - Soft dough products
- 09.30 **Theory**
- pH, leavening agents. *Presentation by Christian Kroning*
- 10.15 Coffee break
- 13.00 Lunch
- 14.30 **Practice**
- Spread tests: Trials to observe the function of raw materials in the final product (continuation)
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

### **Wednesday, May 04, 2011**

- 08.30 **Theory**
- Oils, fats. *N.N.*

- Emulsifiers, fat reduction
  - Reprocessing
  - Rotary moulding
- in between coffee break (about 11.00)*

13.00 *Lunch*

- 14.30 **Practice**
- Rotary moulding
- in between coffee break (about 15.30)*

16.30 Review of the day, evaluation of the trials

18.00 *Cold dinner*

### **Thursday, May 05, 2011**

- 08.30 **Theory**
- Wire cutting
  - Depositing
  - Extrusion
- in between coffee break (about 10.15)*

13.00 *Lunch*

- 14.30 **Practice**
- Rotary moulding
  - Wire cutting
- in between coffee break (about 15.30)*

16.30 Review of the day, evaluation of the trials

18.00 *Cold dinner*

### **Friday, May 06, 2011**

- 08.30 **Theory**
- Laminating, layering and cutting machine
  - Product cooling and handling
  - Ovens
  - Heat transfer
  - Baking
  - Flavours. *Presentation by Benjamin Lassablière*
- in between coffee break (about 10.15)*

13.00 *Lunch*

- 14.30 **Practice**
- Wire cutting
  - Extrusion
  - Depositing
  - Coconut macaroons
- in between coffee break (about 15.30)*

16.30 Review of the day, evaluation of the trials

18.00 *Cold dinner*

### **Monday, May 09, 2011**

- 08.30 **Theory**
- Spread and shrinkage
  - Mould and cutter design
- 09.30 **Theory**
- Enzymes. *Presentation by Dr. Lutz Popper*
- 10.15 Coffee break
- 10.30 **Theory** (continuation)
- Hard sweet biscuits
  - Checking
- 13.00 *Lunch*
- 14.30 **Practice**
- Hard sweet biscuits
  - Marsh mallows
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

### **Tuesday, May 10, 2011**

- 08.30 **Theory**
- Chocolate, cocoa powder and compounds. *Presentation by Normann Wagner*
  - Ginger bread
  - Crackers fermented
  - Secondary processing, decoration
  - Sandwiching
  - Preparation cracker dough
- in between coffee break (about 11.00)*
- 13.00 *Lunch*
- 14.30 **Practice**
- Crackers, fermented
  - Ginger bread
  - Jaffa cakes Sponge fingers
  - Pectin jelly
- in between coffee break (about 15.30)*
- 16.30 Review of the day, evaluation of the trials
- 18.00 *Cold dinner*

**Wednesday, May 11, 2011**

- 08.30      **Theory**
- Crackers enzyme modified
  - Snack, (savoury) crackers
  - Crackers modified starch
  - Crackers whole meal, sweet and non sweet
  - Preparation formulas, special requests participants  
*in between coffee break (about 10.15)*
- 13.00      *Lunch*
- 14.30      **Practice**
- Crackers fermented
  - Crackers enzyme modified
  - Cracker modified starch
  - Snack (savoury) crackers  
*in between coffee break (about 15.30)*
- 16.30      Review of the day, evaluation of the trials
- 18.00      *Cold dinner*

**Thursday, May 12, 2011**

- 09.15      **Visit Interpack exhibition**
- Departure
  - Return around 18.00 / 18.30

**Friday, May 13, 2011**

- 08.30      **Practice**
- Wafer baking
  - Wafer filling, cutting and chocolate coating  
*In between coffee break (about 10.30)*
- 13.00      **End of the course**

- *subject to alteration* -



**REGISTRATION / PEO-31**  
**Cookie, Cracker and Biscuit Manufacturing**  
**May 02 - 13, 2011**

**FAX: +49 - 212 - 59 61 33**

**Mr**       **Ms**

**Surname** \_\_\_\_\_

**First Name** \_\_\_\_\_

**Company** \_\_\_\_\_

**Position in the  
company** \_\_\_\_\_

**Address of company** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Country** \_\_\_\_\_

**Phone no.** (with country code) \_\_\_\_\_

**Fax no.** \_\_\_\_\_

**E-mail address** \_\_\_\_\_

**Room reservation:**

**Date of arrival** \_\_\_\_\_

**Date of departure** \_\_\_\_\_

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

VISA     Euro-/MasterCard     Diners Club

Number of credit-card: .....

Valid dates: .....

\_\_\_\_\_  
Signature incl. company stamp

\_\_\_\_\_  
Date