



*... much more than learning!*



Central College of the German Confectionery Industry, Solingen / Germany

---



# **PRACTICAL SEMINAR IN BISCUIT MAKING**

July 25 - 29, 2011

**From:**

*Monday, July 25, 2011  
9:00*

**Until:**

*Friday, July 29, 2011  
14:00 (after lunch)*

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 a higher level than listening or reading on your own can provide.

The seminar style allows much interaction between the leader and the 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.

## **Co-ordinators:**

**Jacques van WAKEREN**, Consultant, Zutphen / NL

**Martin STIENE**, Bakery Technologist, ZDS, Solingen

## **+ Lecturers from the Industry**

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

---

## **Programme**

### **Monday, July 25<sup>th</sup> 2011**

- 09.00 Welcome  
Introduction, objectives
- 09.15 **Theory**
- Product classification and composition
  - Participant's products presentation
  - Flour and starches
  - Sugars and syrups
  - Dairy products
- 13.00 *Lunch*
- 14.00 **Practice**
- Spread tests, function of raw materials.
- (Coffee break in between the sessions during the day)*
- 17.00 Review of the day, evaluation of trials
- 18.00 Cold dinner

### **Tuesday, July 26<sup>th</sup> 2011**

- 08.30 **Theory**
- Fats and oils
  - Emulsifiers
  - pH, leavening agents
  - Soft dough products
- 11.15 Coffee break
- 11.45 **Theory**
- Wire-cutting
  - Depositing
  - Ovens, heat transfer and cooling
- 13.00 *Lunch*

- 14.00     **Practice**
- Rotary moulding
  - Marshmallow
- (Coffee break in between the sessions)*
- 17.00     Review of the day, evaluation of trials
- 18.00     *Cold dinner*

### **Wednesday, July 27<sup>th</sup> 2011**

- 08.30     **Rotary moulding, wire-cutting, depositing**
- 09.15     **Theory**
- Formulas administration, dough preparation and order of raw materials
  - Reprocessing
  - Fats and oils
  - Mixing principles and mixers
  - Chocolate, compounds
  - Laminator and cutting machine, cutter design
- 12.30     *Lunch*
- 13.30     **Practice**
- Wire cutting
  - Depositing
  - Jaffa cake
  - Pectin jelly
- (Coffee breaks in between the sessions during the day)*
- 17.00     Review of the day, evaluation of trials
- 18.00     *Cold dinner*

### **Thursday, July 28<sup>th</sup> 2011**

- 8.30       **Theory**
- Enzymes
  - Crackers fermented & enzyme modified
  - Hard sweet biscuits
  - Wafer baking
- 11.45     **Practice**
- Cracker dough preparation
- 13.00     *Lunch*
- 14.00     **Practice**
- Crackers, fermented & enzyme modified
  - Crackers modified starch
  - Hard sweet biscuits

- 17.00 Review of the day, evaluation of trials  
(Coffee breaks in between the sessions during the day)
- 18.00 Cold dinner

**Friday, July 29<sup>th</sup> 2011**

- 08.30 **Practice**
- Wafer baking
  - Cream filling
  - Enrobing
  - Wafer baking and filling
- (Coffee break in between the sessions)
- 13.00 End of the course/ Lunch

- subject to modifications-

---

**REGISTRATION FORM PEO-71**

FAX: +49-212-59 61 33

Ms

Mr

**Surname**

**First name**

**Company**

**Position**

**Address of the**

**company**

**Country**

**Phone**

**Fax**

**E-mail**

By paying the fee with credit card, fill in:  VISA  Euro-/Mastercard  Diners Club

No. of card: ..... Valid dates: .....

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature and company stamp

# ACCOMMODATION - FEES - APPLICATION

## **Fees:**

Members of the ZDS-Association € 1.520,--  
Non-members € 1.990,--

The course fee includes also lunch and dinner in the school refectory and seminar documents. If two or more participants are registered by the same company, a deduction of 5% will be give on the fee from the second participant.

## **Location:**

Zentralfachschule der Deutschen Süßwarenwirtschaft e.V.  
De-Leuw-Str. 3-9  
42653 Solingen / Germany

## **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: [s.steinmetz@zds-solingen.de](mailto:s.steinmetz@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**



### **Zentralfachschule der Deutschen Süßwarenwirtschaft e.V.**

De-Leuw-Straße 3-9 ♦ 42653 Solingen - Germany

Phone: +49 / 212 / 59 61 12

Fax: +49 / 212 / 59 61 33

E-mail: [info@zds-solingen.de](mailto:info@zds-solingen.de)

<http://www.zds-solingen.de>