



Central College of the
German Confectionery Industry
Solingen /Germany

2012

Practical Course

in Sugar Confectionery and Chocolate Products

8-weeks-course
October 08 – November 30, 2012

PART I

Sugar Confectionery
08.10. – 02.11. 2012

PART II

Chocolate Products
05.11. – 30.11. 2012

ZDS Practical Course PEO-112
– in English language –

The ZDS college at Solingen specializes in full-time training for personnel in the chocolate and confectionery industry, both from Europe and overseas we set 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 held in English and is designed to impart practical and theoretical knowledge of the following confectionery product to the participants:

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

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. Lecturers from supplier and machinery companies provide additional information.

TEACHING STAFF

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

Bernd KOSSACK,
Confectionery Technologist, ZDS Solingen

Normann WAGNER,
Chocolate Technologist, ZDS Solingen

Sebastian BONGERTMANN,
Sugar Confectionery Technologist, ZDS Solingen

+ lectures from the industry



ZDS – The Technical Departments

Sugar Confectionery



Chocolate



Chocolate Confectionery



Panned Goods



Participants putting theory into practice

PART I – Sugar Confectionery Products

08.10. – 02. 11. 2012

WEEK 1:

Raw Materials and Technology of High Boiled Candies

Global Trends and Innovations in Sugar Confectionery

Comprehensive introduction on raw materials used in the confectionery industry

- Sugars
- 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



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
- Chewy Candies

Visit to Robert Bosch GmbH (machinery company) and Silesia (flavouring company).



WEEK 4:

Technology – Panned Goods + Chewing Gum

Theory and practical work on:

- Chewing gum & bubble gum

Theory and practical work on:

- Hard dragees
- Soft dragees
- Chocolate dragees

+ final examen of part I

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



Visit to Silesia

End of the „panned goods“ week



Course PEO-91

Graduation ceremony



PEO-112 / SUGAR PART

	WEEK 1 (08.-12.10.) Raw Material & High Boiled Candies	WEEK 2 (15.-19.10) Milk Toffees & Chewy Candies	WEEK 3 (22.-26.10) Gums, Jellies & Aerated Products	WEEK 4 (29.10.-02.11) Panned Goods & Chewing Gums
Monday	9:00: Welcome 9:30: THEORY Raw materials	8.15: Test on week 1 9:30: THEORY Milk toffees & chewy candies	8.15: Test on week 2 10:00: THEORY Gums & jellies	08.15: Test on week 3 10:30: THEORY / PRACTICE Chewing gum in cooperation with Gabler GmbH & Co KG
Tuesday	THEORY High boiled candies	PRACTICE Milk toffees & chewy candies	THEORY + PRACTICE Gums & jellies	THEORY / PRACTICE Panned goods + lecture on gumming and polishing agents (NOREVO)
Wednesday	PRACTICE High boiled candies	PRACTICE + VISIT to Silesia (workshop on flavourings and sensory properties)	PRACTICE Gums & jellies	PRACTICE Panned goods
Thursday	PRACTICE + Lectures • Colouring food preparations (GNT Europe GmbH) • Intense Sweeteners (Ajinomoto Europe)	PRACTICE + VISIT to Bosch (lectures on technology and demonstration in the lab)	THEORY + PRACTICE Aerated products + Lecture and practice on aerating agents (Kerry Ingredients)	PRACTICE Panned goods
Friday	PRACTICAL EXAM High boiled candies	PRACTICAL EXAM Toffees	PRACTICAL EXAM Gums & jellies	ORAL EXAM

PEO-112 / CHOCOLATE PART

	WEEK 5 (5.-9.11.) Raw Material & Chocolate Manufacture	WEEK 6 (12.-16.11) Chocolate Processing + Visits	WEEK 7 (19.-23.11) Fillings & Centres Manufacture + Visits	WEEK 8 (26.-30.11) Filled Chocolates, Bars, Belgian Pralines
Monday	9.00: Welcome 9.30: THEORY Raw materials / cocoa mass	THEORY / PRACTICE Processing + Lecture Vegetable fats (Loders Crocklaan BV)	8.15: Written test week 1+2 9.45: THEORY Fillings PRACTICE	8.15: Test week 2 9.45: PRACTICAL EXAM filled chocolate + crocant 14.00: PRACTICE Pralines + Bars with Hosokawa Bepex (Bar-line)
Tuesday	THEORY / PRACTICE Cocoa mass manufacture + Lecture • Cocoa mass production (F.B. Lehmann) • Cocoa butter / cocoa powder manufacturing (Royal Duyvis Wiener BV)	THEORY / PRACTICE Chocolate processing + Lecture and practice • Emulsifiers and their effect on rheology (Palsgaard A/S)	THEORY + PRACTICE Fillings	WORKSHOP One Shot (with Awema AG)
Wednesday	VISIT to PROBAT Roasting and alkalisation of cocoa nibs STORE CHECK	THEORY / PRACTICE Hollow figures + Lectures • Tempering and enrobing (Sollich KG) • Sugar reduction in chocolate (Foquette)	THEORY + PRACTICE Fillings	PRACTICE Belgian pralines (with J.-P. Wybauw)
Thursday	THEORY / PRACTICE Chocolate manufacturing + Lecture • Choco Easy (Netzsch)	VISIT to • Agathon GmbH & Co. KG PRACTICAL EXAM Tempering / Tablet / Hollow figure	VISITS in Belgium to: • Barry Callebaut • Famous Chocolatiers in Brussels	PRACTICE Belgian pralines (with J.-P. Wybauw)
Friday	WORKSHOP Trends / Innovations / Tasting of chocolate	VISIT to • Bühler Bindler GmbH	THEORY + PRACTICE Fillings	ORAL EXAM

Workshop „One-Shot“

Course PE0-91



Workshop „Belgian Pralines“



PART II – Chocolate Products

05. 11. – 30.11. 2012

WEEK 1:

Raw Materials and Chocolate Manufacture

Comprehensive understanding of raw materials used in the chocolate manufacturing industry.

- Cocoa
- Sugar
- Dried milk products
- Emulsifiers

Theoretical and practical work on:

- The production of cocoa liqueur from the cocoa bean
- Dark, milk and white chocolate manufacturing processes
- Innovations and trends in chocolate
- Tasting of chocolate

WEEK 3:

Fillings and Centers

A theoretical and practical presentation of:

- Praliné
- Truffle
- Fondant and creams
- Liqueur fillings with and without sugar crust
- Hard and soft crocant
- Marzipan

WEEK 2:

Chocolate Processing Technology & Compound Coatings

A theoretical and practical presentation of:

- Tempering technology
- Moulding technology
- Enrobing technology

Presentation and application of vegetable fats and emulsifiers.

Visit to Bühler Bindler (machinery supplier) and Agathon (mould supplier)

WEEK 4:

Filled Chocolates, Bars, Belgian Pralines

Theory and practical work on:

- Bars
- One Shot chocolates

Practical work:

- Fillings
- Belgian pralines

+ final examen on 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-91

REGISTRATION / PEO-112

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 € 12.980,-

Non-members € 16.225,-

For 4 weeks:

Members of the ZDS-Association € 7.225,-

Non-members: € 9.030,-

5% discount as of the second participant of a company.

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. 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 20.

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 and visits to companies.



FOR INFORMATION:

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