

ZDS - Academy of sweets

Academy



Information brochure

The

The ZDS introduces itself

Education is our mission

Since 1951, the Academy of Sweets has established itself as an institution for advanced professional and education for the confectionery industry.

Over the past 67 years, thousands of apprentices, trained workers, master craftsmen and event participants took part in numerous courses of training and education.

Seminars, Courses and Congresses at the ZDS

Every year, the ZDS offers more than 40 training courses, seminars and congresses for all areas of confectionery production.

The seminars and especially the practical courses do not only deal with basic knowledge, but also cover current technical topics, innovations or special knowledge all around confectionery. The annual course program ranges from short one-day seminars to comprehensive 8-weeks training courses.

For your orientation, the ZDS events are classified into 4 basic formats:

Congress (C):

Event with a larger number of participants, characterized by a fixed program with expert speakers, possibly with practical demonstrations and other components.

Seminar (S): Event with a smaller group of persons, characterized by a fixed lecture program, possibly with practical demonstrations.

Practical course (P): Ratio theory/practice approx. 60%/40%, fixed program sequence, possibly with flexible parts, speakers: ZDS specialists and external experts from the industry, practical parts in the ZDS pilot plants, possibly visits of other enterprises and other components.

Workshop (W): Ratio theory/practice approx. 10%/90%, flexible, participant-oriented program, speakers: ZDS specialists and external experts, practical parts in the ZDS pilot plants.



International congresses with simultaneous translation



The ZDS - seen from above



Our canteen



In our light-flooded cafeteria it tastes twice as delicious!

Chocolate department



Pastry and snack department



Chocolate department



Candy department



Our equipment

Modern classrooms and lecture halls

The ZDS has 10 modern classrooms, various conference rooms and 2 lecture halls. All our classrooms are equipped with smart boards and some with tablets.

Both lecture halls of the ZDS have modern audio and video technology and simultaneous interpretation cabins for our international congresses.

Excellently equipped pilot plants

For every area of confectionery there are specially equipped technical departments at the ZDS - whether it is our chocolate department, bakery, sugar confectionery or ice cream department: Our participants are enthusiastic about the excellent equipment at the ZDS!

Fine baked goods and snacks department

The heart of this modern technical center is an industrial production line for fine baked goods with a continuous steel belt furnace (6 m long). In addition, the department has numerous machines for the production and further processing of wafers, hard biscuits, crackers, gingerbread, puff pastry, macarons and many other filled and unfilled fine baked goods. But also for baked, extruded and fried snacks the department is well-equipped.

Chocolate department

Here chocolate is made directly from bean to bar. The entire manufacturing process, starting with the preparation and cleaning of cocoa beans, roasting, grinding, conching and moulding into bars (filled and unfilled products in a one-shot process) can be re-presented in this department. The ZDS has the technical requirements to show classic and alternative production technologies on a pilot scale. For this, ball mills, rolling mills and conches are used as well as different tempering machines. The machine park is supplemented by a modern sugar grinder and a cocoa butter press as well as a centrifuge for chocolate hollows and a horizontal packaging machine for bars.

Candy department

Three pilot plants are available for the production of hard and soft caramels. Two die-forming lines for high boilings and a low boiling line with cutting and wrapping machine. In addition to different batch cookers, sugar pulling machines and the one-shot depositing, continuous and discontinuous pressure whips are used. The sugar confectionery products can be packaged via vertical or horizontal packaging machines.



Confectionery department



Panning department



Ice cream department

Confectionery department

The entire product range of gum and jelly products, including licorice, is manufactured in this department. The technical possibilities also offer the production of marshmallows, marzipan, nougat, fondant, brittle and, above all, pralines. For this purpose, a pressure dissolver, a continuous fondant beater, a roaster, an one-shot depositor, continuous and discontinuous ventilation systems as well as a modern coating machine with cooling tunnel are available.

Panning/chewing gum department

Here all kinds of hard, soft and chocolate dragees can be made; for this purpose there are five classic coating pans, an automatic panning line, and a belt coater available. For special silver dragees, a glass coating pan is used. However, our chewing gum practical courses are also regularly held in this technical department.

Ice cream department

This technical department provides the process technology for continuous and discontinuous ice cream production. In addition to jetstream mixers for the introduction of powder in liquids, homogenizer, pasteurizer and three freezers and two cold storage cells are available for this purpose.

Accommodation and further services during our courses

Your accommodation

For the **4 week chocolate course and the 2 week sugar confectionery course** the course fee includes accommodation in a 3-star hotel (single room, incl. breakfast).

The hotel is situated in the centre of Solingen, around 4 km to the ZDS.

For your comfort, a daily taxi transfer from the hotel to the ZDS (and back, on course days) is included, as well as a Taxi-Transfer from/to Düsseldorf or Cologne Airport.

For the other english courses at the ZDS, the accommodation is not included.

Our seminar team will help you with the booking, with organizational questions such as travel and accommodation, tips for recreational activities or information about your course, because:

We want you to feel comfortable with us!

The course fee includes:

- Course Documentation on flash Card
- Refreshments: snacks and drinks
- Lunch and Dinner at ZDS refectory

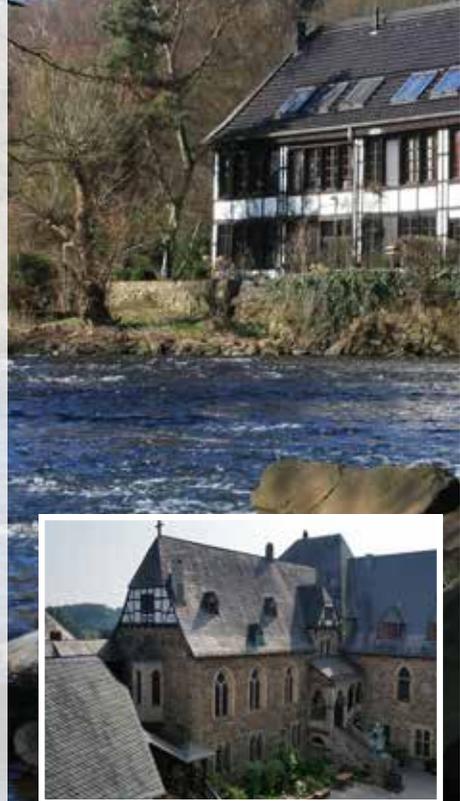
Diploma

The 4 week chocolate course and the 2 week sugar confectionery course offer the possibility to obtain not only a certificate of participation, but a diploma in chocolate/sugar technology when passing the practical, written and oral exams.

Our diploma is internationally highly recognized.



Single room at the hotel



Castle in Solingen-Burg

How to get to the ZDS



Solingen is uniquely famous for its reputation as the “Blade Town”. It’s an internationally protected trademark which stands for quality in cutting tools, cutlery and scissors. Situated between Cologne and Düsseldorf, Solingen has a population of 160,000 – it’s one of the oldest trading and industrial towns in Germany.



Your way to the ZDS:

From Düsseldorf airport

directly by taxi (30 min./70 EUR approx.) or S-Bahn (train S7) to Solingen-Ohligs, continue by taxi

By train

Solingen-Ohligs station and continue by taxi (approx. 15 km) or Wuppertal-Vohwinkel station, continue by taxi (approx. 5 km)

By car

Highway A 46, exit „Haan Ost / Solingen“
Follow signs indicating „Solingen“.

We’re here to help!

Would you like to book a course or have questions about a seminar?

Our seminar team will be happy to answer your questions!

E-mail: seminar@zds-solingen.de

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