



Sugar Confectionery Production: Practical Introduction 05.07. - 09.07.2021 PROGRAM

Participant fee:

2.595,00 €

Reduced Participant fee
(only for members of ZDS e.V.:

1.975,00 €

Services included:

- Course documentation
- Refreshments: snacks and drinks
- Lunch and dinner at the ZDS refectory

Your Instructor:

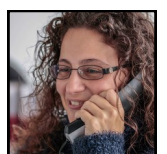
Bernd Kossack
Confection & Sugar Confectionery
Technologist



Questions?

For questions about the event
our project assistant Sandra Stein-
metz will be at your disposal.

T. +49 (0) 212 / 59 61 - 32
seminar@zds-solingen.de



Monday, 05.07.2021

09:00

Welcome -

Presentation of the Program

Theory:

Classification of sugar confectionery products, including tasting of market samples

Raw materials: Sugar, water, glucose syrup

Bernd Kossack, ZDS

Practice:

Introduction to the laboratory

Cooking of different sugar solutions

Bernd Kossack, ZDS

13:00

Lunch

14:00

Theory:

Manufacturing technology of die-formed candies

Bernd Kossack, ZDS

Demonstration:

Production of die-formed hard boiled candies

Bernd Kossack, ZDS

Practice:

Production of deposited hard boiled candies

Bernd Kossack, ZDS

17:00

Final discussion and end of day 1

Dinner

Tuesday, 06.07.2021

09:00 **Theory:** Fruit chewy candies
Practice: Chewy candy - Cooking, pulling and cut & wrap
 Chewy candy with starch and gelatin
 Technology pulling and mixing
Bernd Kossack, ZDS

13:00 **Lunch**

14:00 **Theory:** Manufacturing technology of milk toffees and fudge
Bernd Kossack, ZDS

Demonstration: Production of milk toffees on an industrial line
Bernd Kossack, ZDS

Practice: Production of Toffees and Fudge
Bernd Kossack, ZDS

17:00 Final discussion and end of day 2
Dinner

Wednesday, 07.07.2021

08:30 **Theory:**
 Modern manufacturing technology of hard boiled and soft candy

10:00 Gelling and thickening agents for the use in gums and jellies -
 Gelatin, pectin, agar-agar, gum arabic, starch
 Starches in gums and jellies
Bernd Kossack, ZDS

12:00 **Theory:**
 Manufacturing technology of gums and jellies
Bernd Kossack, ZDS

13:00 **Lunch**

14:00 **Practice:**
 Production of various gums and jellies -
 with gelatin, pectin, agar-agar, gum arabic, starch
Bernd Kossack, ZDS

17:00 Final discussion and end of day 3
Dinner

Thursday, 08.07.2021

- 08:30** **Practice:**
Production of various sugar reduced and sugar free gums and jellies
Bernd Kossack, ZDS
- 09:30** Flavors in sugar confectionery and flavour workshop
- 11:00** **Theory:**
Sugar reduced confectionery
- 13:00** **Lunch**
- 14:00** **Practice:**
Production of various gums and jellies and deposited marshmallows
Bernd Kossack, ZDS
- 17:00** Final discussion and End of day 4
Dinner

Friday, 09.07.2021

- 09:00** **Practice:**
Demoulding, sanding, oiling, enrobing of the prepared product samples
Bernd Kossack, ZDS
- 12:30** Final discussion and time for questions
- 13:00** **Lunch and end of the course**

- subject to alterations-