



## Industrial Sugar Confectionery Production: Intense Practical Course 19.- 30.8.2024 PROGRAM

### Course fee:

6.250,00 €

### Services included:

- Course Documentation
- Refreshments: snacks and drinks
- Lunch and Dinner at ZDS refectory
- ZDS-Diploma

### Your instructor

Guillermo Geschwindner  
Dipl.-Ing., Food Technology and  
Technical Instructor, Sugar Con-  
fectionery and Chocolate



### Any Questions ?

For questions about the course  
please contact our seminar team.  
[seminar@zds-solingen.de](mailto:seminar@zds-solingen.de)

## Monday, 19 August, 2024

- 09:00**      **Welcome** - Presentation of the program  
**Theory:** Classification of sugar confectionery products  
**Raw materials:**  
Carbohydrates, sugar, water, glucose syrup  
Acids for confectionery products

**13:00**      **Lunch**

- 14:00**      Introduction to the laboratory, cooking of different sugar solutions,  
die-formed hard boiled candies

**17:00**      **Final discussion**

## Tuesday, 20 August, 2024

- 09:00**      **Theory:** Sugar substitutes, high intense sweeteners, fibers  
**Theory:** Hard candy classification  
**Practice:** Sugar and sugarfree hard candy production

**13:00**      **Lunch**

- 14:00**      **Practice:** Deposited hard boiled candies, die-formed filled hard boiled candies,  
milk hard boiled candies

- 16:00**      **Theory:** Sugarfree and sugar reduced raw materials for confectionery products Isomalt,  
Inulin, FOS, Isomaltulose

**17:00**      **Final discussion**

## Wednesday, 21 August, 2024

- 09:00**      **Theory:** Caramel, toffee and chewy candy, Raw materials: fat, emulsifiers,  
milk ingredients and hydrocolloids, Process technology of toffee and fudge

**11:00**      **Practice:** Toffee / Fudge

**13:00**      **Lunch**

**14:00**      **Practice:** Toffee / Fudge

**17:00**      **Final discussion**

## Thursday, 22 August, 2024

- 09:00**      **Summary of former trials**
- 09:30**      **Theory:** Production technology for sugar-based confectionery  
Dosing, cooking, tempering, forming, cooling
- 13:00**      **Lunch**
- 14:00**      **Practice:** Fruit chewy candies
- 17:00**      **Final discussion**

## Friday, 23 August, 2024

- 09:00**      **Theory:** Gum base, bubble gum and chewing gum raw materials,  
types of chewing gum  
Production technology of chewing and bubble gum
- 13:00**      **Lunch**
- 14:00**      **Practice:** Bubble gum production, chewy candy follow up
- 16:00**      **End of the first week**

— — — **Second week** — — —

## Monday, 26 August, 2024

- 09:00**      **Theory:** Raw materials for the production of gums and jellies, gelatin,  
modified starch, pectin, agar-agar, gum arabic, carrageenan
- 11.30**      **Theory:** Flavours for confectionery products
- 13:00**      **Lunch**
- 14:00**      **Manufacturing of gums and jellies, gelatin gums, modified starch**
- 17:00**      **Final discussion**

## Tuesday, 27 August, 2024

- 09:00**      **Theory:** Aerated confectionery and Marshmallows: types, process and machinery
- 13:00**      **Lunch**
- 14:00**      **Practice:** Practice of gums and jellies and marshmallows, pectin jelly, agar-agar, aerated confectionery and Marshmallows
- 17:00**      **Final discussion**

## Wednesday, 28 August, 2024

- 09:00**      **Theory:** Participants: Written exam of course topics
- Theory:** Chocolate panning, soft panning
- 13:00**      **Lunch**
- 14:00**      **Practice:** Chocolate panning, soft panning
- 17:00**      **Final discussion**

## Thursday, 29 August, 2024

- 09:00**      **Theory:** Raw materials and production technology of panned goods, hard panning
- Practice:** Sugar hard panning
- 12:00**      **Theory:** Natural colours in confectionery and especially for panning
- 13:00**      **Lunch**
- 14:00**      **Practice:** Sugar hard panning, destarching of gummies
- Whitening and colouring
- 17:00**      **Final discussion**
- 18:00**      **Farewell-dinner**



## Friday, 30 August, 2024

- 09:00**      **Theory:** Polishing of hard, soft and chocolate panned goods  
                 **Practice:** Polishing of hard, soft and chocolate panned goods
- 13:00**      **Final disussion and End of the course / Lunch**

- subject to alterations -