



Biscuits Introduction

Course program

Day 1

8.30h	Welcome and Introductions
9.00h	General product classifications ☑ Process ☑ Proportions ☑ Ingredients
09.30h	Flour
10.00h	Fats & Oils
10.30h	Coffee Break
11.00h	Sugars
11.30h	Practical session: Spread test
12.30h	Lunch
13.30h	Practical session: Spread test
16.30h	Evaluation of day 1
17.00h	End of day 1

Day 2

8.30h	Dough types
9.00h	Cookie or biscuit?
9.30h	Mixing technology
10.30h	Coffee break
11.00h	Baking technology
11.30h	Demonstration leavening & enzymes
12.00h	Lunch
13.00h	Practical session: Different dough types, crumble and shortbread
16.30h	Evaluation of day 2
17.00h	End of day 2

