



Cookies and Biscuits

Course Program

Monday:

8.30h	Welcome and introductions
9.00h	<input checked="" type="checkbox"/> product classifications <input checked="" type="checkbox"/> Product samples <input checked="" type="checkbox"/> Formulation & Building blocks, brief introductions Flour, fat, sugar, egg, water, enzymes, Ph, leavening, yeast and AW
10.00h	Coffee break
10.15h	Mixing methods <input checked="" type="checkbox"/> Forming <input checked="" type="checkbox"/> Depositing <input checked="" type="checkbox"/> Rotary moulding
12.30h	Lunch
13.30h	Practice: Spreadtest
17.00h	Result discussion

Tuesday:

8.30h	Flour and starch
9.15h	Fats
10.00h	Coffee break
10.15h	Sugar and syrups
12.30h	Lunch
13.30h	Practice: Rotary moulding(demo) and spreadtest continued
17.00h	Result discussion

Wednesday:

8.30h	Emulsifiers
9.15h	Enzymes
10.00h	Coffee break
10.15h	Leavening + demo
11.00h	Other ingredients and inclusions
12.30h	Lunch
13.30h	Practice: Hard and soft biscuits
17.00h	Result discussion

Thursday:

8.30h	Formulation strategies
9.30h	Ovens and baking technology
10.00h	Coffee break
10.15h	Practice <ul style="list-style-type: none"><input checked="" type="checkbox"/> Remaining trials<input checked="" type="checkbox"/> Personal targets
12.30h	Lunch
13.30h	Practice <ul style="list-style-type: none"><input checked="" type="checkbox"/> Personal targets
17.00h	Evaluation

