



Cookies & Biscuits

Formulation, forming, baking and troubleshooting

Dates	12–15 July 2027 (week 28) · optional 5th day 16 July
Times	Monday–Thursday, 08.30–17.00/17.30 CET · optional 5th day (Friday) until 16.00
Location	Bakery Academy Application Centre, Het Aanleg 18D, 9951 NN Winsum, the Netherlands
Level	Intermediate
For	Production, R&D and application professionals in the biscuit and cookie industry
Group size	Maximum 8 participants
Included	Course, practice materials, lunch on all course days, booklet with presentations, formulations and theory, and a Bakery Academy certificate.
Before the course	Before the course: online pre-module. Define one measurable personal product target (for example: +10% spread at equal thickness).

Course programme

Shaded rows are breaks. Practical sessions are shown in medium weight.

Monday 12 July

Day 1 · Classification & building blocks I

08.30	Welcome and introductions · personal targets	
09.00	Product classifications and product samples: hard, semi-sweet, short and soft doughs	Theory
10.00	Coffee break	
10.15	Building blocks I: flour and starch, sugars and syrups, fats	Theory
12.30	Lunch	
13.30	Practice: spread test (one-variable series) · hard and soft biscuit tasting	Practice
17.00	Result discussion	Discussion

Tuesday 13 July

Day 2 · Building blocks II

08.30	Leavening agents (with demo), enzymes and emulsifiers	Theory
10.00	Coffee break	
10.15	Eggs, water, pH, water activity and inclusions	Theory
12.30	Lunch	
13.30	Practice: one-variable series · start of personal targets	Practice
17.00	Result discussion	Discussion

Wednesday 14 July

Day 3 · Forming & baking

08.30	Mixing methods and dough rheology	Theory
09.15	Forming routes: rotary moulding, wire-cut, sheeting and cutting, depositing	Theory
10.00	Coffee break	
10.15	Ovens and baking technology: zones, profiles, end moisture and checking · process control of weight, thickness and stack height	Theory
12.30	Lunch	
13.30	Practice: rotary moulding, wire-cut and sheeting · oven profile comparison	Practice
17.00	Result discussion	Discussion

Thursday 15 July

Day 4 · Shelf life, reformulation & clinic

08.30	Shelf life of biscuits: crispness, rancidity and water activity	Theory
09.15	Reformulation: sugar, fat, fibre and protein	Theory
10.00	Coffee break	
10.15	Practice: completing your personal targets	Practice
12.30	Lunch	
13.30	Troubleshooting clinic: spread, checking, blistering, colour and breakage (bring photos or samples)	Discussion
16.30	Evaluation of personal targets and certificates	
17.00	End of course	

Friday 16 July (optional — bookable separately)

Optional day 5 · Your own product

08.30	Trial set-up with your own recipes	Discussion
10.00	Coffee break	
10.15	Practice: own-product trials	Practice
12.30	Lunch	
13.30	Practice continued · evaluation and next steps	Practice
16.00	End	