

Dairy & Desserts (Frozen)

Texture, freezing and stability of chilled and frozen desserts

Dates	4–7 October 2027 (week 40) · optional 5th day 8 October
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	R&D and production professionals in bakery, patisserie, dessert manufacturing, foodservice and private label
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	Optional: bring a dessert you produce, with recipe and freezing/thawing protocol.

Course programme

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

Monday 4 October

Day 1 · Dairy ingredients & gelling

08.30	Welcome and introductions · classification of chilled and frozen desserts	
09.00	Dairy ingredients: casein and whey proteins, cream, cream cheese, butter and plant-based alternatives	Theory
10.00	Coffee break	
10.15	Gelling agents: gelatine, agar, pectin, carrageenan and starch	Theory
12.30	Lunch	
13.30	**Practice: panna cotta and bavarois with different gelling agents**	Practice
17.00	Result discussion	Discussion

Tuesday 5 October

Day 2 · Aeration & emulsions

08.30	Foams and overrun · emulsions and their stability	Theory
10.00	Coffee break	
10.15	Sugars in desserts: sweetness, freezing-point depression and texture	Theory
12.30	Lunch	
13.30	**Practice: mousses · whipped cream versus plant-based cream (overrun, stability) · preparing desserts for the freezing day**	Practice
17.00	Result discussion	Discussion

Wednesday 6 October

Day 3 · Freezing & freeze-thaw stability

08.30	Freezing science: ice crystals, recrystallisation, syneresis and cryoprotection	Theory
10.00	Coffee break	
10.15	Blast freezing, storage temperature and temperature cycling · thawing protocols	Theory
12.30	Lunch	
13.30	**Practice: blast versus slow freezing · temperature-cycling test · semifreddo / ice cake**	Practice
17.00	Result discussion	Discussion

Thursday 7 October

Day 4 · Composite desserts, food safety & reformulation

08.30	Composite desserts: moisture migration between base and filling, barrier layers, aw matching and glazes	Theory
09.30	Food safety: pasteurisation, pH, aw, Listeria · chilled versus frozen shelf life	Theory
10.15	Coffee break	
10.30	Reformulation: less sugar, fat or egg · high-protein desserts	Theory
12.30	Lunch	
13.30	**Practice: baked and unbaked cheesecake on a biscuit base · entremet with mirror glaze · evaluation of thawed day-3 products**	Practice
16.30	Evaluation and certificates	
17.00	End of course	

Friday 8 October (optional — bookable separately)

Optional day 5 · Your own product

08.30	Analysis of participants' own desserts	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	