

Course Fillings

Content:

This course will introduce the attendee to fillings, their variances in processing and how to arrange the design of a filling in relation to the finished product. The attendee will learn to understand the product matrixes and interactions and try to bring this into practice.

Aim:

- Create an understanding of pastries, their ingredients and its interactions.
- Create an overview on basic recipes and manufacturing processes.
- Discuss troubleshooting

Learning topics:

- Ingredients and their influence of final product on quality and processing perspective
- Process variations
- Stabilizing options
- Texture options
- Structure option
- Filling and applications symbiose
- Difference in Pre- and post-bake applications

Fillings to be made:

- Fruit/ Water related
- Fat related
- Emulsion related

Duration:

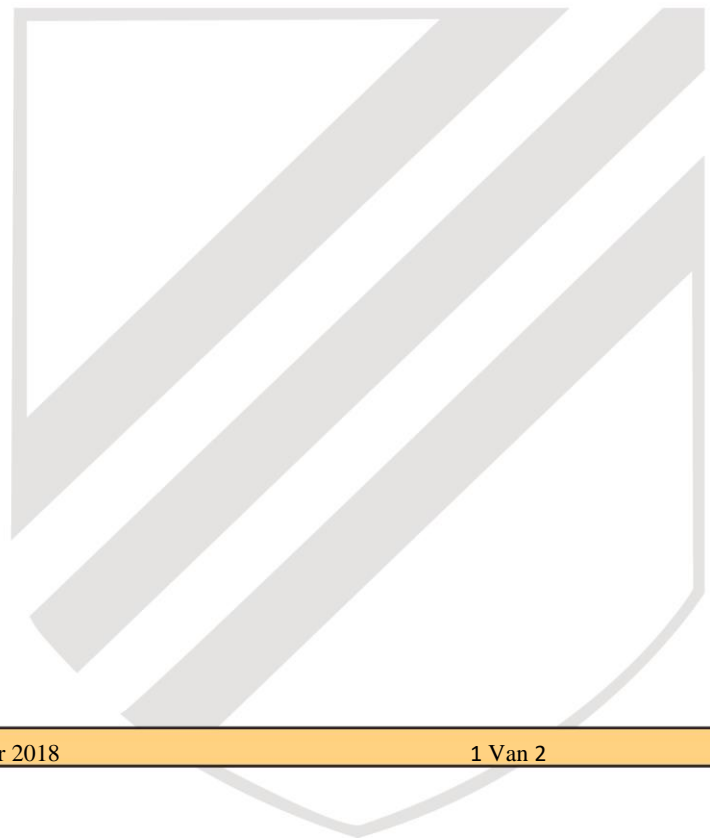
5 days, combing theory and practice

Next course planned:

1-5 April, 2019

Number of attendees:

Minimum 4, maximum 8



Conditions

Reference book

Each attendee will receive at the end of the course:

- Certificate
- Presentations in PDF
- Articles used

Costs & Payment:

€ 1.920 per person, Excluding VAT. The price includes the costs for the course, practice materials and lunch on all course related days. Please bring your own white coat for the practical part of the course.

Per company only 2 attendees are admitted per course cycle, if more attendees are desired, please request a tailored course.

If desired accommodation can be arranged for you as well.

Fees in full are due upon receipt of invoice. Money transfers to Bakery Academy are to be made free of charge for Bakery Academy. Participation is only possible after receipt of advance payment.

In case of cancellation, please understand we must charge 20% of the fee up to two weeks and 60% up to one week prior to the course for administrative expenses. Later cancellations will be invoiced with 100% of the fee, however a substitute participant is accepted without additional costs. If the event is cancelled by the organiser, the fee will be reimbursed totally.

