

## Introduction to Batters: From Sponge to Pound Cakes

### Content:

This course will introduce the production of batter type products. The attendee will learn to understand the product matrixes and interactions and try to bring this into practice. We will be covering the influences of single ingredient (no premixes) and process conditions, as well as creating an understanding of the difficulties one faces with reformulating their cake.

Next to ingredients we will cover the influence of mixing technology as well as method of baking in creating unique product characteristics. Although we expect that students do not have a lengthy experience, we intend to give them an intense combination of theory and practice which they directly can take home and apply in their day-to-day work.

### Aim:

- Create an understanding of the different types of batters
- Create an overview on basic recipes and manufacturing processes.
- A guideline on formulations of Batter related products
- Share an insight in the key ingredients and its interactions within the products
- Creating an understanding of the different methods of aeration
- Understanding the influence of how oven settings can determine finished product

### Attending:

People in production or development/ applications in entry level functions related to bakery industry. Quality/ Technical, Engineering, Sales and Marketing people can attend to create better understanding of the processes involved.

### Duration:

5 days, combing theory and practice

### Next course planned:

4-8 February, 2019

### Number of attendees:

Minimum 4, maximum 12



## Conditions

### Reference book

Each attendee will receive at the end of the course:

- Certificate
- Presentations in PDF
- Articles used

### Costs & Payment:

€ 1.575 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.

