

Course: Long shelf life training

Content:

This course will extend the knowledge of how shelf life is determined and can be influenced. The attendee will learn to understand the parameters which will can give indicative outcome on the products' shelf life and try to bring this into practice.

Aim:

- Theory on Shelf life
- Understanding roles of ingredients and processing on texture and shelf life
- Understanding what choices to make when adapting product to packaging or packaging to product.
- Formulation and processing guidance during training of current and new to be developed cake products
- Q&A on shelf life & cake (developments) during training

Duration:

5 days, combing theory and practice

Next course planned:

20-24 May, 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:

€ 1.750 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.

