

OPEN SEMINAR GUMS & JELLIES 01.04. – 03.04.2025

You will be introduced to the current trends and latest developments in the production of gums & jellies with hands-on examples of recipes and processes for vegan, sugar-reduced and starchless-deposed Gums & Jellies.

4 days incl. theory and practice at D&F Sweets

OPEN SEMINAR CHEWING GUM 23.09. – 24.09.2025

You will be introduced to the world of chewing gum. From the selection of raw materials for classic and natural chewing gums, to processes, recipes as well as developments for functional and fortified chewing gums.

2 days incl. theory and practice at D&F Sweets

OPEN SEMINAR DRAGEES 24.06. – 27.06.2025

You will be introduced to the world of panned goods. From the selection of raw materials, to processes, as well as working through typical challenges occurring in the panning process.

3 days, incl. theory and practice at D&F Sweets

GET IN TOUCH TO LEARN MORE

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ONLINE COURSES

VIDEO ONLINE COURSES WITH EXPERT CONSULTATION

D&F offers on-demand confectionery & chocolate training courses, featuring video-based training material with convenient 24/7 access. This flexible online format allows you to learn at your own pace and delve into the theory behind various confectionery and chocolate products. After watching the video content, you can address any questions in an individually scheduled online consultation with one of our experts.

Online courses with personalized Q&A.

VIDEO ONLINE COURSE

GUMS & JELLIES

This on-demand webinar offers a comprehensive deep dive into gums & jelly production, guiding you through each stage from choosing the ideal raw materials to cooking, stamping, depositing, and surface treatment.

Online course of 10 hours with product samples and personalized Q&A.

VIDEO ONLINE COURSE

CHEWY CANDY

This on-demand webinar provides an in-depth exploration of chewy candy production, covering everything from selecting the right raw materials to cooking, blending, and temperature conditioning. It also presents the latest advancements in processing methods, explained in an accessible and engaging way.

Online course of 10 hours with product samples and personalized Q&A.

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