



WE SHARE OUR SWEETEST KNOWLEDGE

Experience Our Open Seminars 2027

OPEN SEMINAR **PANNED PRODUCTS/ DRAGEES** **12.04. – 15.04.2027**

You will be introduced to the world of soft, hard and chocolate coated products, **including alternative chocolate options**. From the selection of raw materials, to processes, as well as working through typical challenges occurring in the panning process

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

OPEN SEMINAR **CHEWING GUM** **05.07. – 07.07.2027**

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 classic and natural chewing gums.

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

OPEN SEMINAR **GUMS & JELLIES** **31.05. – 02.06.2027**

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-deposited gums & jellies.

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

CUSTOMIZED SEMINAR **CREATE YOUR TRAINING PROGRAM**

Build your own training experience: Choose the topics that matter most to you, select your participants, and get hands-on experience in our fully equipped technical laboratory.

Prefer to train on-site? We can bring our expertise directly to your facility and deliver the training where you work.

Available in English, German, Spanish and French.

OPEN SEMINAR CHEWY CANDY WITH ACTIVE INGREDIENTS 13.09. – 15.09.2027

This is a deep dive into process optimization, recipe refinement, and troubleshooting for special formulations. Through hands-on sessions you will learn how to scale up production, control key parameters, and master challenges.

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

CUSTOMIZED WEBINAR LEARN FROM ANYWHERE

Learn from anywhere, with content tailored to your needs. Our live online webinars are customized around your specific topics, products and challenges. Learn directly from our confectionery experts, ask questions in real time, and gain practical knowledge you can apply to your own projects.

Available in English, German, Spanish and French.

OPEN SEMINAR CHOCOLATE & ALTERNATIVE CHOCOLATE TECHNOLOGY 08.11. – 12.11.2027

A five-day hands-on training covering chocolate, compounds and alternative chocolate technologies, including tempering, moulding, enrobing, coatings and fillings – combining essential theory with practical application.

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

GET IN TOUCH TO LEARN MORE

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VIDEO ONLINE COURSES WITH EXPERT CONSULTATION

Learn at your own pace through structured technical content and benefit from a one-hour individual consultation with an expert to discuss questions, clarify topics, and apply the knowledge to your specific needs.

CHEWY CANDY

Discover the fundamentals of chewy candy production, including raw materials, formulation concepts, cooking processes, and processing technologies.

GUMS & JELLIES

Gain a comprehensive understanding of gummy and jelly confectionery, from raw materials and formulation principles to production processes and quality aspects. The course covers key ingredients such as gelatin, pectin, starch, agar-agar, and acids, as well as cooking, depositing, and post-processing technologies.





GET IN TOUCH FOR MORE SUCCESS

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