

WE SHARE OUR SWEETEST KNOWLEDGE

Experience our tasty online and open seminars 2024

WEBINAR AFTER PROSWEETS FAIR CONFECTIONERY TRENDS & INNOVATIONS 2024 08.02.– 09.02.2024

Online introduction course with an overview of the manufacturing technologies for the trends and innovations shown at ProSweets/ISM fair 2024

2 teaching blocks of 3 hours each, incl. individual Q&A

OPEN SEMINAR CHOCOLATE DRAGEES 26.02. – 27.02.2024

Practical course on the manufacturing technology of chocolate panned goods with focus on coating with chocolate and chocolate compounds.

2 teaching days, incl. theory and practice

ONLINE SEMINAR GUMS & JELLIES 12.02. – 14.02.2024

Online course on the manufacturing technology of gelatin-based and gelatin-free gums and jellies.

3 teaching blocks of 3 hours each, incl. Q&A and sample kit

ONLINE SEMINAR LOW & NO SUGAR CONFECTIONERY 18.03. – 20.03.2024

Online course on the manufacturing technology of sugar-free and -reduced confectionery products.

3 teaching blocks of 3 hours each, incl. Q&A and sample kit

ONLINE SEMINAR DRAGEES 08.04. – 10.04.2024

Online course on the manufacturing technology of soft, hard and chocolate coating, different coating techniques, and polishing of finished products.

3 teaching blocks of 3 hours each, incl. Q&A and sample kit

2ND INTERNATIONAL OTC- SYMPOSIUM FORTIFIED GUMS & JELLIES 16.05. – 17.05.2024

Congress about market development and trends, food law aspects, ingredients, processing technology & aids, fortification & additives, starchless technology, product formulation & development, prototyping

2 days incl. networking & technical demonstration at D&F – the Innovation Lab

OPEN SEMINAR HARD & SOFT CANDIES 23.04. – 25.04.2024

Practical course on the manufacturing technology of hard and soft candies, including current trends.

3 teaching days, incl. theory and practice

ONLINE SEMINAR CHOCOLATE & CHOCOLATE PRODUCTS 27.05. – 29.05.2024

Online course on the manufacturing technology of chocolates, compounds, and plant-based alternatives, including current trends.

3 teaching blocks of 3 hours each, incl. Q&A and sample kit

OPEN SEMINAR **SUGAR & SUGAR-FREE** **HARD DRAGEES** **10.06. – 11.06.2024**

Practical course on the manufacturing technology of sugar and sugar-free hard coating for different product applications, including current trends and special interests.

2 teaching days, incl. theory and practice

OPEN SEMINAR **GUMS & JELLIES** **02.09. –** **04.09.2024**

Practical course on manufacturing technology of gelatin-based and gelatin-free gums and jellies with focus on mogul and starchless technology, including current trends and special interests.

3 teaching days, incl. theory and practice

ONLINE SEMINAR **FORTIFIED GUMS & JELLIES** **24.06. –** **25.06.2024**

Online course on ingredients, formulations and manufacturing technology of fortified and functional gelatin-based and gelatin-free gums and jellies.

2 teaching blocks of 3 hours each, incl. Q&A and sample kit

OPEN SEMINAR **CHOCOLATE & CHOCOLATE** **PRODUCTS** **28.10. – 31.10.2024**

Practical course on manufacturing technology of chocolates, compounds, and plant-based alternatives, including current trends and special interests.

4 teaching days, incl. theory and practice

ONLINE SEMINAR FORTIFIED DRAGEES

**04.11. –
05.11.2024**

Online course on ingredients, formulations and manufacturing technology of fortified and functional dragees such as soft, hard and chocolate coating with the focus on functional ingredients for added benefits.

2 teaching blocks of 3 hours each, incl. Q&A and sample kit

ONLINE SEMINAR HARD & SOFT CANDIES

**02.12. –
04.12.2024**

Online course on manufacturing technology of hard-boiled candies, soft caramels, and chewy candies, including current trends such as sugar reduction, fortification with functional ingredients and vegan alternatives.

3 teaching blocks of 3 hours each, incl. Q&A and sample kit

OPEN SEMINAR SUGAR & SUGAR-FREE SOFT DRAGEES 18.11. – 19.11.2024

Practical course on manufacturing technology of soft panned goods with focus on sugar and sugar-free soft coating, pre-coating techniques, and current trends and special interests.

2 teaching days, incl. theory and practice

CUSTOMIZED TRAINING KNOWLEDGE ACCORDING TO YOUR NEEDS & WISHES

You specify the topic, and we organize the appropriate, subject-specific seminar or webinar for you. We are happy to convey product-relevant knowledge or profitably develop the practical skills of your employees during a hands-on training in our pilot plant – in German, English or Spanish.

From 1-5 teaching days

OUR WEBINARS

GET A TASTE OF WHAT COMES NEXT

Discover our webinars from wherever you want and boost your knowledge of confectionery and chocolate technology. Before every webinar our participants get a practical kit containing tasty product samples. After every webinar, we send summaries, videos, presentations and a certificate to you.

OUR SEMINARS

DISCOVER DELICIOUS KNOW-HOW

Exciting seminars on-site: On the one hand, we offer customized seminars where you can choose the topics and participants. On the other hand, we provide open seminars: extensive training programs in an excellent equipped laboratory.



GET IN TOUCH **FOR MORE SUCCESS**

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