

OUR OPEN AND CUSTOMIZED SEMINARS DISCOVER DELICIOUS KNOW-HOW

Exciting hands-on 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 a fully equipped laboratory.

OUR ON-DEMAND COURSES VIDEO ONLINE COURSES WITH EXPERT CONSULTATION

Discover our on-demand online courses from wherever you want and boost your knowledge of confectionery and chocolate technology. Before every online course our participants get a practical kit containing tasty product samples. After every online course you can address any questions in an individually scheduled online consultation with one of our experts.



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Comprehensive
overview of training
topics at:
[df-sweets.de](https://www.df-sweets.de)

OPEN SEMINAR CHEWING GUM 22.09. – 24.09.26

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.

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

GET IN TOUCH AND BOOK YOUR CHEWING GUM SEMINAR NOW

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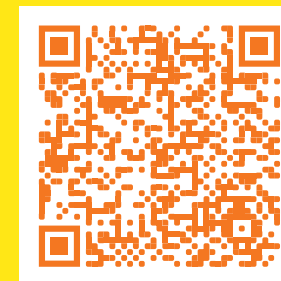
OPEN SEMINAR GUMS & JELLIES ADVANCED 10.11. – 13.11.26

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

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

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[https://www.df-sweets.de/trainings/open-seminars/
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WE SHARE OUR SWEETEST KNOWLEDGE

Experience our tasty open seminars 2026

OPEN SEMINAR GUMS & JELLIES INTRODUCTION 13.01. – 15.01.26

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

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SEMINAR NOW**

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OPEN SEMINAR CHOCOLATE TECHNOLOGY 02.03. – 06.03.26

This five-day intensive training provides a complete introduction to chocolate manufacturing technology including compounds and fillings, as well as tempering, moulding enrobing, and coatings; combining theory and hands-on practice to equip professionals with the skills to create high-quality, innovative chocolate products.

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

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TECHNOLOGY SEMINAR NOW**

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OPEN SEMINAR GUMS & JELLIES FUNCTIONAL 21.04. – 23.04.26

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

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OPEN SEMINAR PANNED PRODUCTS 23.06. – 26.06.26

You will be introduced to the world of soft, hard and chocolate coated products. 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

**GET IN TOUCH AND
BOOK YOUR PAN COATING
SEMINAR NOW**

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