

ZDS – Academy of Sweets



About the ZDS

The ZDS offers training courses, seminars, workshops and congresses for the entire confectionery industry. The courses and seminars cover basic knowledge as well as current special topics in all areas of confectionery and food production. The learning contents are immediately put into practice in practical trials in the modern technical center departments.



Industrial Chocolate Manufacturing: Practical Introduction Course

This chocolate course from May, 02 to 06, 2022 gives insights into industrial chocolate manufacturing. The characteristics of raw materials and their impact on product quality and the technology of producing chocolate products are focused. The participants get to know the stages of chocolate production from cocoa bean processing to cocoa liquor and chocolate mass manufacture.



Practical course: Gums & Jellies

The introductory practical course "Gums & Jelly Products" from May, 09 to 13, 2022 deals with the production of fruit gums and aerated products in theory and practice. In the practical part, the participants apply the knowledge acquired in theory, such as the production of sugar-based and sugar-free gums and jellies with various hydrocolloids.



Chocolate Manufacturing: Intense Practical Course

Since many years we are offering this intensive chocolate manufacturing course. It is one of the most important technical seminars to produce chocolate industrially from the bean to cocoa mass and chocolate and to transform the chocolate by tempering and moulding to tablets and filled chocolates. This year the course will take place from June 27 to July, 15, 2022.

Contact

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