

OUR SEMINARS DISCOVER DELICIOUS KNOW-HOW

Exciting seminars on-site: On the one hand we offer closed 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.

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.



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WEBINAR SUGAR FREE & REDUCED CONFECTIONERY 09.05. – 12.05.23

Sweeteners, trends, production technology of sugar free/-reduced confectionery etc.

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

WEBINAR FORTIFIED GUMS AND JELLIES 20.06. – 23.06.23

Production technology of fortified otc (over-the-counter) gums & jellies.

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

SEMINAR VEGAN & VEGETARIAN PRODUCTS 04.09. – 08.09.23

Production technology of vegan and vegetarian products such as gums and jellies, soft candies, coated products etc.

5 teaching days,
incl. theory and practice

SEMINAR PANNED GOODS 25.09. – 29.09.23

Production technology of soft, hard and chocolate coating, dotted/mottled surfaces, non-pareilles, stones etc.

5 teaching days,
incl. theory and practice

WEBINAR SUGAR FREE & REDUCED CONFECTIONERY 10.10. – 13.10.23

Sweeteners, trends, production technology of sugar free/-reduced confectionery etc.

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

SEMINAR CHOCOLATE, BASICS 16.10. – 20.10.23

Production technology of chocolate – from the bean to the finished chocolate.

5 teaching days,
incl. theory and practice

SEMINAR CHOCOLATE, ADVANCED 23.10. – 27.10.23

Production technology of different chocolate products such as liquid/hard fillings, fat-based, water-based etc.

5 teaching days,
incl. theory and practice

WEBINAR PANNED GOODS 07.11. – 10.11.23

Production technology of soft, hard and chocolate coating, dotted/mottled surfaces, non-pareilles, stones etc.

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



WE SHARE OUR SWEETEST SECRETS

Experience our tasty
webinars and seminars 2022/2023

**SEMINAR
PANNED GOODS
26.09. –
30.09.22**

Production technology of soft, hard and chocolate coating, dotted/mottled surfaces, non-pareilles, stones etc.

5 teaching days,
incl. theory and practice

**SEMINAR
VEGAN & VEGETARIAN
PRODUCTS
10.10. –
14.10.22**

Production technology of vegan and vegetarian products such as gums and jellies, soft candies, coated products etc.

5 teaching days,
incl. theory and practice

**SEMINAR
CHOCOLATE, ADVANCED
24.10. –
28.10.22**

Production technology of different chocolate products such as liquid/hard fillings, fat-based, water-based etc.

5 teaching days,
incl. theory and practice

**SEMINAR
HARD AND
SOFT CARAMELS
21.11. –
25.11.22**

Production technology of hard and soft candies such as toffees, caramels, hard boiled candies etc.

5 teaching days,
incl. theory and practice

**WEBINAR
MOGUL ARTICLES
14.03. –
17.03.23**

Production technology of gums, jellies, foam products, toffees, truffles and sugar crusts etc.

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

**WEBINAR
CHOCOLATE, BASICS
11.04. –
14.04.23**

Production technology of chocolate – from the bean to the finished chocolate.

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

**WEBINAR
SUGAR FREE & REDUCED
CONFECTIONERY
04.10. –
07.10.22**

Sweeteners, trends, production technology of sugar free/-reduced confectionery etc.

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

**SEMINAR
CHOCOLATE, BASICS
17.10. –
21.10.22**

Production technology of chocolate – from the bean to the finished chocolate.

5 teaching days,
incl. theory and practice

**WEBINAR
PANNED GOODS
08.11. –
11.11.22**

Production technology of soft, hard and chocolate coating, dotted/mottled surfaces, non-pareilles, stones etc.

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

**SEMINAR
PANNED GOODS
23.01. –
27.01.23**

Production technology of soft, hard and chocolate coating, dotted/mottled surfaces, non-pareilles, stones etc.

5 teaching days,
incl. theory and practice

**SEMINAR
MOGUL ARTICLES
27.03. –
31.03.23**

Production technology of gums, jellies, foam products, toffees, truffles and sugar crusts etc.

5 teaching days,
incl. theory and practice

**WEBINAR
CHOCOLATE, ADVANCED
18.04. –
21.04.23**

Production technology of different chocolate products such as liquid/hard fillings, fat-based, water-based etc.

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