

PRACTICAL CURRICULUM · SNACKS, SWEETS & CHOCOLATE · 2 YEARS



SNACKS, CONFECTIONERY & CHOCOLATE

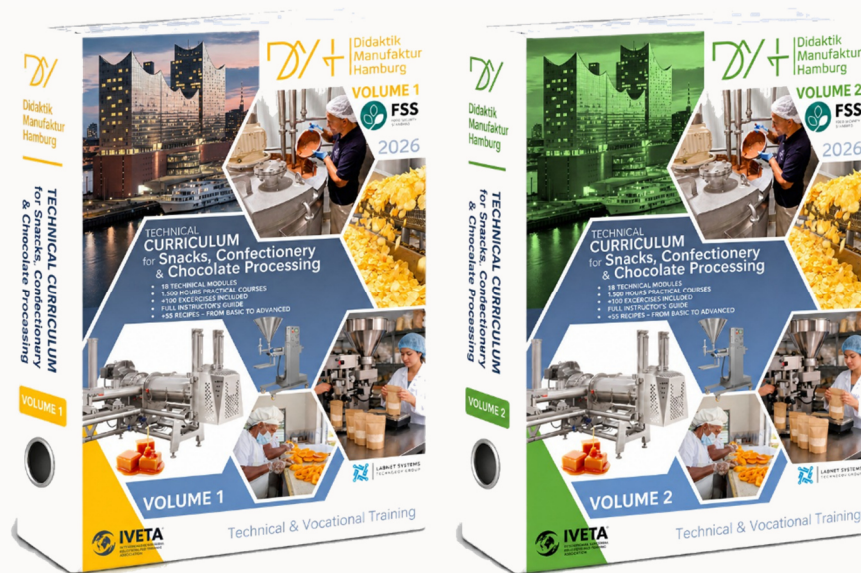
A complete, practice-based training programme for the production of snacks, confectionery and chocolate.

Real raw materials from your own country, processed on your own equipment into marketable products.



THE PROGRAMME

Good confectionery is no accident. This programme builds the skills for it. From your own raw materials to the shop shelf.



Snacks, Confectionery & Chocolate is a two-year, practice-based training programme for production in small and medium-sized enterprises.

Across twenty-seven technical modules, trainees work their way from hygiene, raw materials and quality assurance through dried fruit, chips and sugar confectionery to the processing of cocoa, chocolate and their own product line.

The focus is on practice throughout. Trainees learn with real raw materials and their own equipment, with around 1.500 hours of practical instruction, more than 120 exercises and over 55 recipes from basic to advanced.

Each module ends with an assessable final assignment, so that here too competence shows in the finished product and not on paper. The modules can be taken individually and build on one another.

Training and production can be combined: the products can be sold through the school shop, local retail and dealer networks, and so contribute to the partial financing of the site. The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package.

27

TECHNICAL MODULES

1.500_h

PRACTICAL INSTRUCTION

120₊

PRACTICAL EXERCISES

280₊

EQUIPMENT ITEMS

2_{years}

PROGRAMME DURATION

PRACTICAL CURRICULUM

27 modules.

From hygiene and raw materials through snacks and sugar confectionery to cocoa and chocolate, concluding with product development, marketing and the trainees' own product line as the final project.



MODULE

01 TO 27 · IN PHASES

01 Trade & Workplace Safety
FOUNDATIONS

02 Hygiene & HACCP
FOUNDATIONS

03 Raw Materials
FOUNDATIONS

04 Technology & Calculations
FOUNDATIONS

05 Machinery & Equipment
FOUNDATIONS

06 Quality, Sensory & Lab
FOUNDATIONS

07 Drying Technology
SNACKS

08 Dried Fruit & Fruit Chips
SNACKS

09 Fruit Leather & Candying
SNACKS

10 Potato & Cassava Chips
SNACKS

11 Nuts, Seeds & Roasted Snacks
SNACKS

12 Extruded Snacks & Popcorn
SNACKS

13 Sugar Boiling & Candies
SUGAR CONFECTIONERY

14 From Fruit Juice to Candy
SUGAR CONFECTIONERY

15 Soft Caramels & Toffees
SUGAR CONFECTIONERY

16 Fruit Gums & Marshmallow
SUGAR CONFECTIONERY

17 Fondant, Marzipan & Nougat
SUGAR CONFECTIONERY

18 Cocoa & Bean Quality
COCOA & CHOCOLATE

19 Bean-to-Bar
COCOA & CHOCOLATE

20 Tempering
COCOA & CHOCOLATE

21 Tablets, Bars & Hollow Figures
COCOA & CHOCOLATE

22 Pralines & Truffles
COCOA & CHOCOLATE

23 Fruit & Cocoa, Chocolate
COCOA & CHOCOLATE

24 Recipe Development
PRODUCT & MARKET

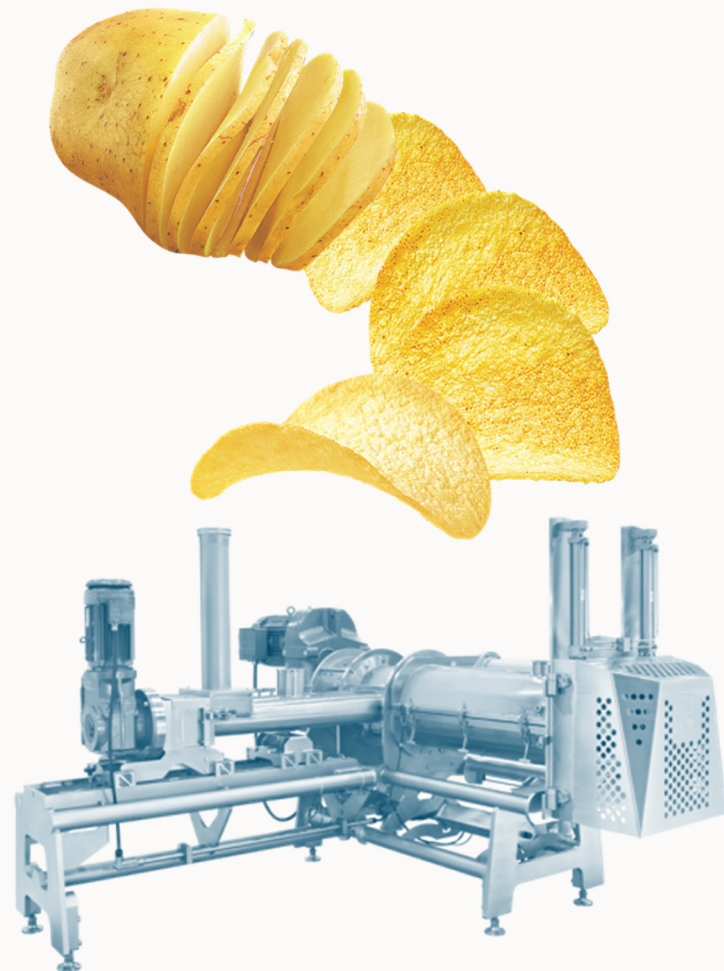
25 Packaging & Labelling
PRODUCT & MARKET

26 Costing & Training Business
PRODUCT & MARKET

27 Project: Own Product Line
FINAL PROJECT

EQUIPMENT

Trained on real equipment.



01

Drying & Fruit Snacks

Solar and cabinet dryers, cutting and pre-treatment equipment for fruit.

02

Chips, Roasting & Extrusion

Fryer, roaster, seasoning drum and extruder for chips, nuts and extruded snacks.

03

Sugar Confectionery

Cookers, cooling table, depositing and cutting equipment, and coating pan.

04

Cocoa & Chocolate

Roaster, breaker, mill, conche, tempering machine and moulds.

05

Quality & Laboratory

Refractometer, moisture and pH measurement, scales and sensory evaluation station.

06

Packaging & Hygiene

Sealing and labelling equipment, cleaning, protective clothing and storage.

280+ ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S BEGIN.

Turnkey (consulting + equipment + delivery + curriculum + installation)

