

Course Overview 2024

Chocolate Mass

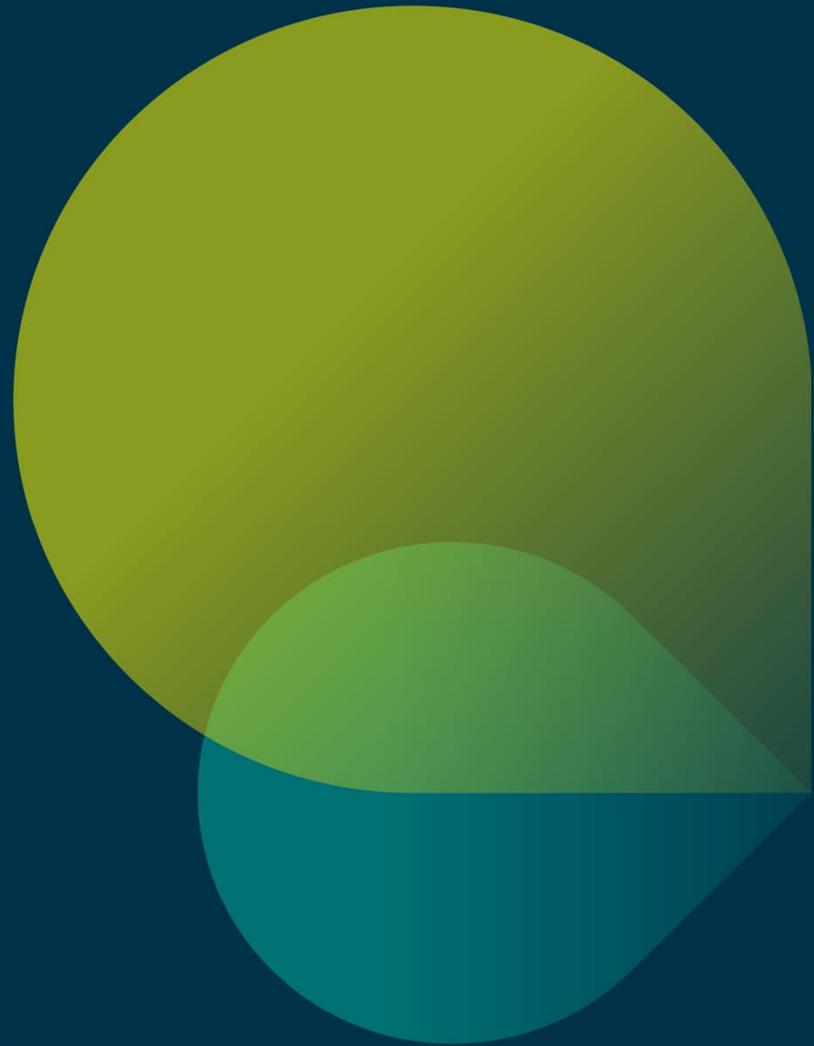


Agenda

01 Course Offers

02 Course Contents

03 Course Locations



01

Course Offers

Course Offer 2024

Uzwil, Switzerland

Chocolate Course Advanced English

03. – 05.09.2024

Comprising:

- 3 course days at Bühler Headquarters in Uzwil (Switzerland)
- Detailed training documentation
- Practical demonstration using our plant and laboratory
- Participation certificate

Also included:

- Accommodation 02. – 05.09.2024
- Breakfast 03. – 05.09.2024
- Lunch 03. – 05.09.2024
- Dinner 02. – 04.09.2024

Course fee
CHF/EUR/USD 3'950

Chocolate Course Classic English

01. – 03.10.2024

Comprising:

- 3 course days at Bühler Headquarters in Uzwil (Switzerland)
- Detailed training documentation
- Practical demonstration using our plant and laboratory
- Participation certificate

Also included:

- Accommodation 30.09. – 03.10.2024
- Breakfast 01. – 03.10.2024
- Lunch 01. – 03.10.2024
- Dinner 30.09. – 02.10.2024

Course fee
CHF/EUR/USD 3'800

Chocolate Course Classic German

12. – 14.11.2024

Comprising:

- 3 course days at Bühler Headquarters in Uzwil (Switzerland)
- Detailed training documentation
- Practical demonstration using our plant and laboratory
- Participation certificate

Also included:

- Accommodation 11. – 14.11.2024
- Breakfast 12. – 14.11.2024
- Lunch 12. – 14.11.2024
- Dinner 11. – 13.11.2024

Course fee
CHF/EUR/USD 3'800

Accommodation

Uzwil, Switzerland

Hotel Uzwil

- The course fee includes the accommodation for the night before the course starts until the last day of the course (3 nights)
- Additional nights can be booked during the course registration
- The costs for the additional nights are to be paid directly to the hotel at check-out

Cost per night and person
CHF 145

<https://www.hotel-uzwil.ch/en/home.html>



Course Offer 2024

Reichshof, Germany

Moulding Course

German

11. – 13.06.2024

Comprising:

- 2½ course days at Bühler in Reichshof (Germany)
- Detailed training documentation
- Practical demonstration using our plant and laboratory
- Participation certificate

Also included:

- Accommodation 10. – 13.06.2024
- Breakfast 11. – 13.06.2024
- Lunch 11. – 13.06.2024
- Dinner 10. – 12.06.2024

Course fee

EUR 2'975

Moulding Course

English

24. – 26.09.2024

Comprising:

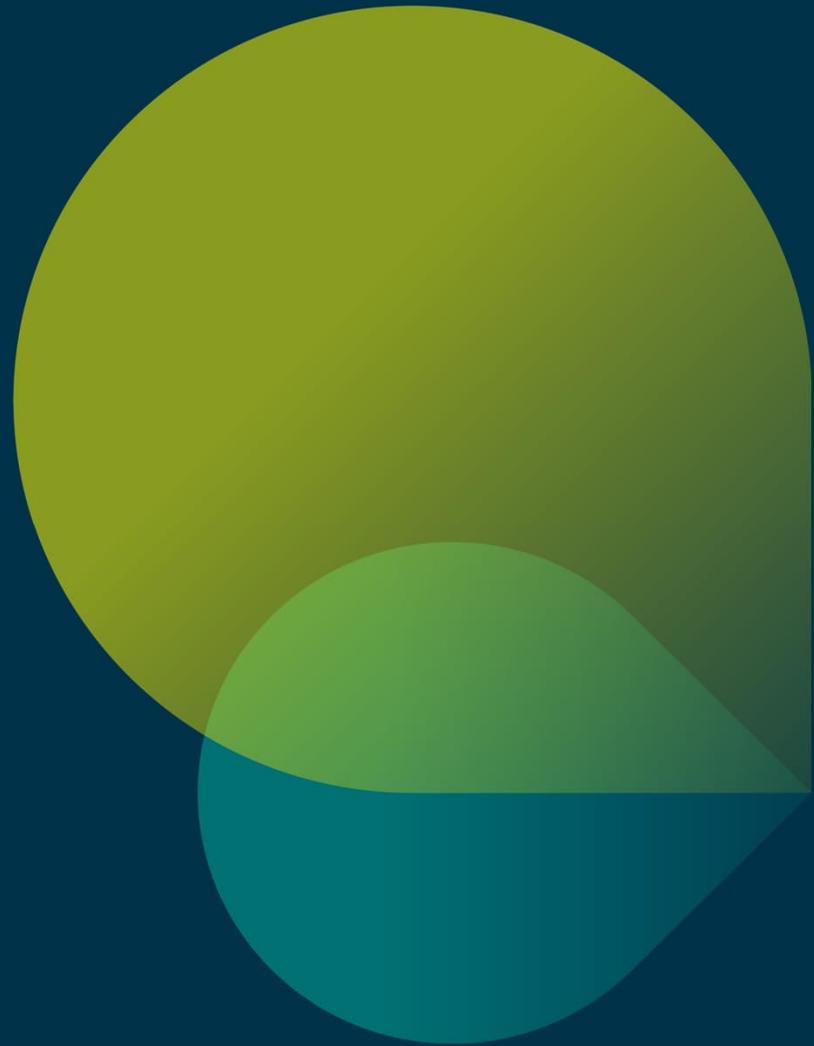
- 2½ course days at Bühler in Reichshof (Germany)
- Detailed training documentation
- Practical demonstration using our plant and laboratory
- Participation certificate

Also included:

- Accommodation 23. – 26.09.2024
- Breakfast 24. – 26.09.2024
- Lunch 24. – 26.09.2024
- Dinner 23. – 25.09.2024

Course fee

EUR 2'975



02

Course Contents



Chocolate Course Classic



Course Content

- Overview from bean to bar
- Highlighting the influence of raw material in chocolate production
- Theory and practical insights into dosing, mixing, two-stage refining and conching
- Parameter setting for pre-, final-refiner and conching
- Ball mill grinding theory
- Evaluation and analysis of production errors and measures for improvements

Target Group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry



Chocolate Course Advanced

Uzwil
Switzerland

BUHLER

Course Content

- Presentation of different chocolate mass production processes, highlighting process related mass structures, flow and sensorial properties
- Effects of new ingredients in chocolate mass processing, practical trials on lab refiner
- Theory and practice on refining and ball mill grinding
- Development of flavor and rheology during conching
- Troubleshooting & best practice on refining & conching
- Evaluation of analytical tools for flavor analysis

Target Group

- Product developers and technologists in chocolate industry with broad know how
- Production managers in the chocolate manufacturing industry



Moulding Course

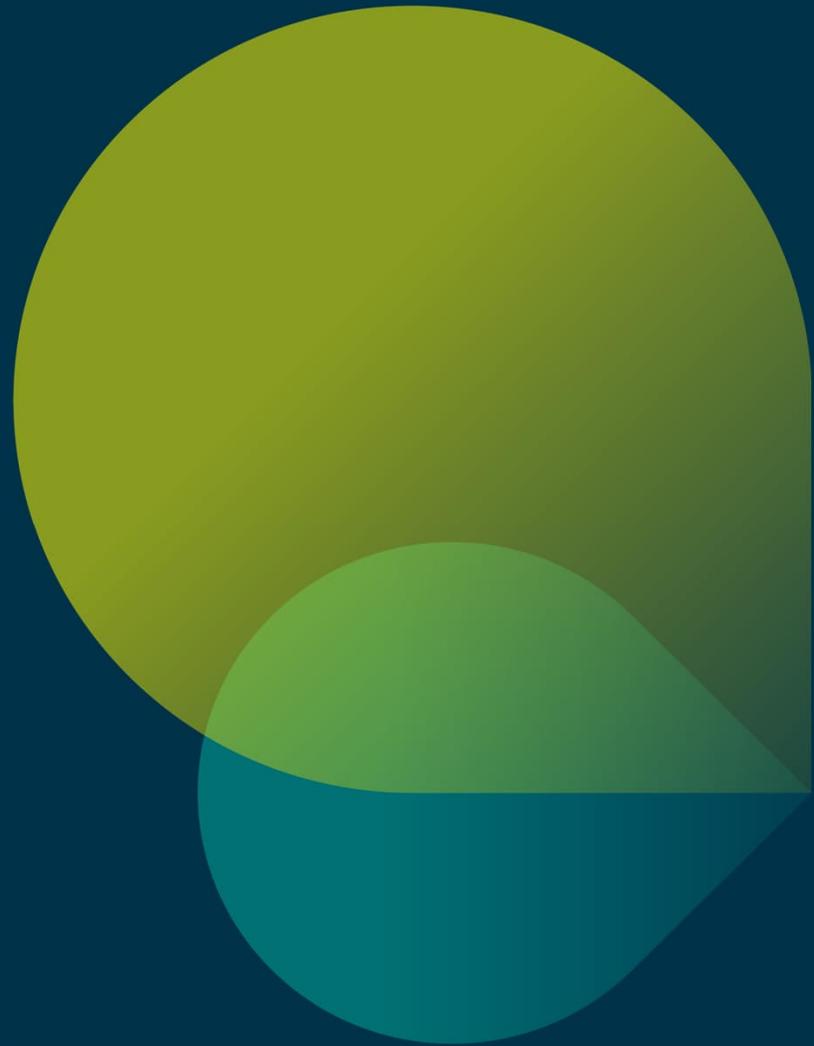


Course Content

- Dosing of different masses
- One-shot applications
- Shell forming
- Cold stamping method
- Pre-crystallization of chocolate
- Thermal technology
- Plant concepts
- Service topics: Preventive reconditioning, machine maintenance and operation, solutions to problems

Target Group

- Production employees
- Product developers and technologists in the chocolate processing industry



03

Course Locations



Application & Training Center Chocolate, Cocoa & Coffee Uzwil, Switzerland

Registration & Contact

Bühler AG | Headquarters

Uzwil, Switzerland

courses.sc@buhlergroup.com





Training & Application Center Moulding Reichshof, Germany

Registration & Contact

Bühler GmbH

Reichshof, Germany

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