



Course Program 2019

Cocoa, Chocolate and Bars

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1 Overview Courses

Course	Start	End	Language	Location
Chocolate Course (Classic)	07.05.2019	09.05.2019	English	Uzwil (CH)
	03.09.2019	05.09.2019	English	
	15.10.2019	17.10.2019	German	
	09.04.2019	11.04.2019	Spanish	
	03.06.2019	07.06.2019	Japanese	
	24.09.2019	26.09.2019	French	
Chocolate Course (Advanced)	10.09.2019	12.09.2019	English	Uzwil (CH)
Service Course	03.09.2019	05.09.2019	English	Uzwil (CH)
	15.10.2019	17.10.2019	German	
Depositing and Moulding Course	17.09.2019	19.06.2019	English	Reichshof (DE)
	04.06.2019	06.06.2019	German	
Cereal Bars Course	25.06.2019	27.06.2019	English	Leingarten (DE)
	12.11.2019	14.11.2019	German	
Courses in Southeast Asia	Start	End	Language	Location
Cocoa Course	18.06.2019	20.06.2019	English	Tangerang (ID)
Chocolate Course (Classic)	26.03.2019	28.03.2019	English	Tangerang (ID)
	08.10.2019	11.10.2019	English	

2 Chocolate Courses

Chocolate course (Classic)

Dates:	April 9 – 11, 2019 (es) (duration: 3 days each) May 7 – 9, 2019 (en) June 3 – 7, 2019 (ja) September 3 – 5, 2019 (en) September 24 – 26, 2019 (fr) October 15 – 17, 2019 (de)
Costs:	CHF 3'800.– / EUR 3'450.– / USD 3'800.–
Location:	Uzwil (CH)
Language:	English, German, Spanish, French, Russian (on request), Japanese
Course content:	This course provides an overview of the entire process from bean to bar, however the main focus is on chocolate mass production. The steps will be explained and demonstrated in the pilot plant, highlighting the influence of different raw materials on the process and the technological connections between the dosing, mixing, two-stage refining and conching process. Settings for the refiners and guiding of the conching process will be discussed at length.
Target group:	This course is aimed at production employees, product developers and technologists in the chocolate industry.

Chocolate Course (Advanced)

Date:	September 10 – 12, 2019 (duration: 3 days)
Costs:	CHF 3'800.– / EUR 3'450.– / USD 3'800.–
Location:	Uzwil (CH)
Language:	English
Course content:	The course offers a deeper look into different chocolate mass production processes and the structures, flow properties and sensorial properties which each process delivers. The influence of raw materials (fats, sugar replacers, emulsifiers) on the different processes and the end products will be discussed, as well as rheology, chocolate structures and flavour. One focus will be on flavour development during conching as well as different analytical tools for flavour analysis.
Target group:	This course is aimed at product developers, technologists and production managers in the chocolate manufacturing industry.

3 Depositing and Moulding Courses

Depositing and Moulding Course

Dates:	June 4 – 6, 2019 (de) September 17 – 19, 2019 (en)	(duration: 2.5 days each)
Costs:	CHF 3'200.– / EUR 2'800.– / USD 3'200.–	
Location:	Reichshof (DE)	
Language:	English, German	
Course content:	This course focuses on depositors and their applications: dosing of different masses, OneShot applications, shell forming, cold stamping method, pre crystallization of chocolate, thermal technology and plant concepts. Service topics such as preventive reconditioning, machine maintenance and operation as well as solutions to problems will also be covered.	
Target group:	This course is aimed at production employees, product developers and technologists in the chocolate processing industry.	

4 Cereal Bars Courses

Cereal Bars Course

Dates:	June 25 – 27, 2019 November 12 – 14, 2019	(duration: 3 days each)
Costs:	CHF 3'800.– / EUR 3'450.– / USD 3'800.–	
Location:	Leingarten (DE)	
Language:	English, German	
Course content:	The course focuses on the technology of cereal bar production, including the influence of raw materials on the process and end product. The most important parameters in order to achieve maximal quality and throughput on your production line are also explained.	
Target group:	This course is aimed at operators, product developers, and technologists in the bar forming industry.	

5 Courses in Southeast Asia

Information about the courses and the possibility to register for a course in Southeast Asia can be found under these links:

Cocoa Course: <http://bit.ly/BuhlerSEACocoaCourse2019>

Chocolate Course: <http://bit.ly/BuhlerSEACHocolateCourse2019>

Contact:

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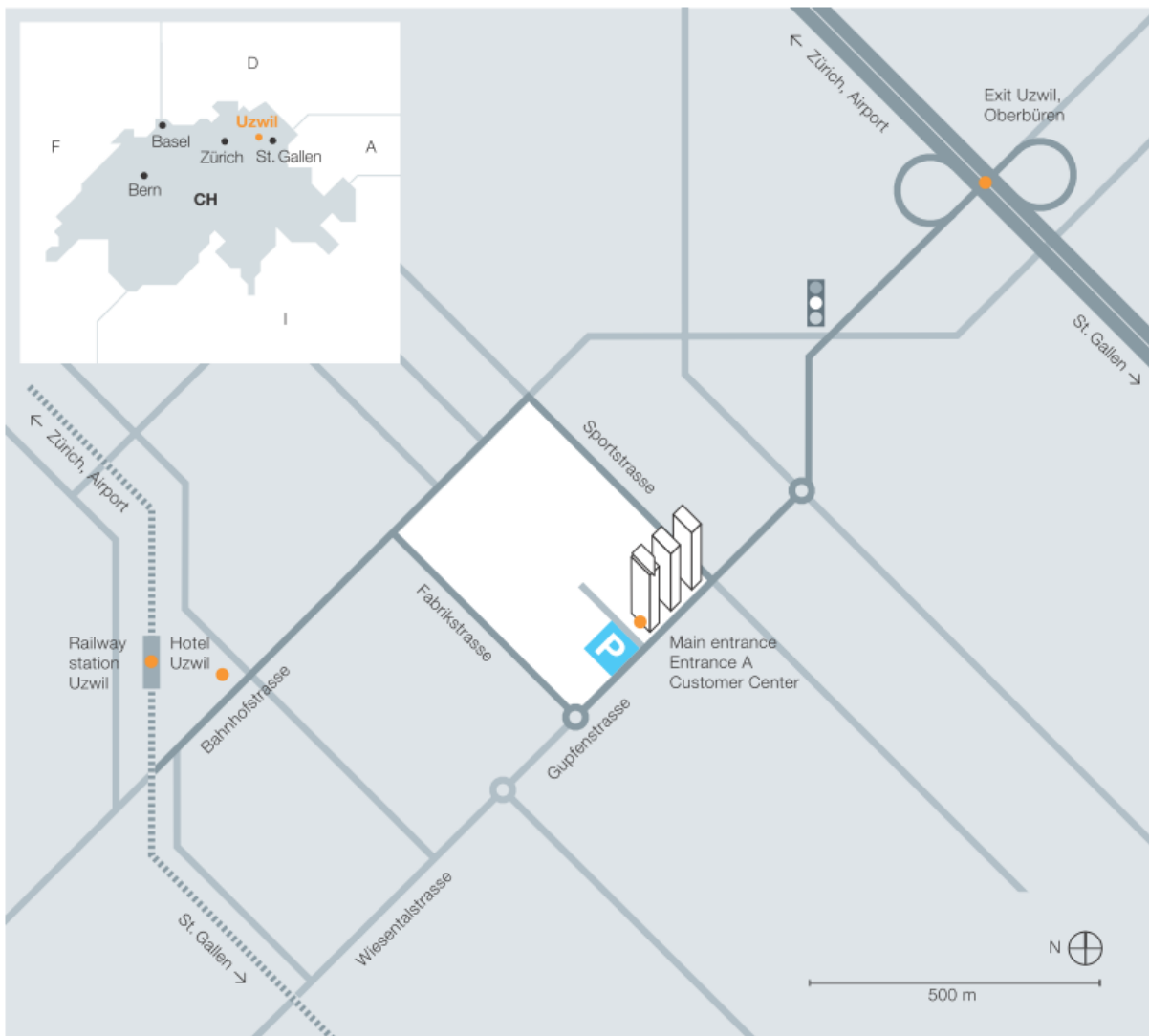
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How to reach us?

Bühler AG is located in Uzwil, Switzerland. If you travel by plane, you can take the train from Zurich Airport to St. Gallen (IR37, IC5) and get off in Uzwil.

If you travel by car: National highway A1 – exit Uzwil, Oberbüren – direction Uzwil.



Any questions? Please contact us.

Courses for Cacao, Chocolate and Nuts

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Courses for Cereal Bars

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Courses for Depositing & Moulding

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Courses in Southeast Asia

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