



# Cake Introduction

## Course program

Monday: September, 23

8.30h	Welcome and Introductions
9.00h	General product classifications <ul style="list-style-type: none"><li><input checked="" type="checkbox"/> Process</li><li><input checked="" type="checkbox"/> Proportions</li><li><input checked="" type="checkbox"/> Ingredients</li></ul>
09.30h	Flour
10.00h	Fats & Oils
10.30h	Coffee Break
11.00h	Sugars
11.30h	Practical session: Main Ingredients in cupcakes
12.30h	Lunch
13.30h	Practical session: Main Ingredients in cupcakes
16.30h	Evaluation of day 1
17.00h	End of day 1

## Tuesday: September, 24

8.30h	Mixing Technology
9.00h	Leavening
9.30h	Eggs
10.30h	Coffee break
11.00h	Practice: Main Ingredients
12.30h	Lunch
13.00h	Practical: Cupcake vs Pound cake vs Muffin
16.30h	Evaluation of day 2
17.00h	End of day 2/ Handout of certificates