



Foam to Sponge Cake

Course program

Monday:

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

Tuesday:

8.30h	Mixing Technology
9.00h	Leavening
9.30h	Emulsifiers
10.30h	Coffee break
11.00h	Practice: Warm vs Cold method
12.30h	Lunch
13.00h	Practical: Angel Food Cake, Chiffon Cake, Sponge disks Demonstration of Continuous aerator
16.30h	Evaluation of day 2
17.00h	End of day 2

Wednesday:

8.30h	Hydrocolloids
9.00h	Fats & Oils
9.30h	Practice: Cake bars
10.30h	Coffee break
11.00h	Practice: Swiss rolls
12.30h	Lunch
13.00h	Practice
16.30h	Evaluation of day 3
17.00h	End of day 3/ Handout of certificates

