Elty Food presents :

Cake & Biscuit Technology Course

Where: In house - Company Training
Who: Bakers, Quality Department, Product & Development
When: week 49 – 2016 OR week 3-2017
How long: 2X 3 hour sessions OR 1 full day

What is the cake & biscuit technology training about?

This exclusive course will provided by a certified institute. The instructor is a highly skilled bakery engineer from the Netherlands. She is highly skilled in bakery technology and is a professional product developer for large international companies as well.
The course can be as tailor made as possible. It all depends on what your company wants to achieve.
Would you like to know more about:

- Enzymes & applications
- Emulsifiers
- 'Matching' Similar products
- Mixing techniques
- Flavour & Colour application
- Special requests about tackling specific issues: process optimization, line management
- Shelf life and quality
- And more,....

Let us know what your company needs and we will tailor the course!
What is needed?

- A kitchen or place where practical demonstrations can be given.
- Mixer/Oven/Baking Trays
- Enthusiasm and curiosity from the team!

Enrolment will start on the 26th of September 2016
There will be a maximum of 3 courses given and we give priority to the first applicants.

Why must your team attend?

- In 1 day, you can solve or tackle any issue in the bakery process that you would like
- Internationally renowned bakery specialist with many years of experience
- Gain competitive advantage; don't let your competitor take up all 3 course days!

Send us an email for more information and pricing. Contact@eltyfood.com
Subject: Cake Technology

This course is organized by Elty Food ltd. *Connecting Knowledge with Execution*
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We respect your privacy and will never share details with others.
Non disclosure agreements will be signed and proposed before start of the course.

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www.eltyfood.com