



Short Course on

BISCUIT PRODUCTION, APPLICATIONS, PROCESS AND TROUBLESHOOTING

July 2-4, 2020

AIBTM, Greater Noida, New Delhi

ABOUT:

This 3-day short course explores ways in which the industry can grow in terms of sales as well as profitability. Participants will learn the science and technology behind Biscuit manufacturing. Their key focus will be on creative solutions for ensuring quality and troubleshooting.

Persons who already understand baking fundamentals and are seeking to upgrade their skills, Professionals from biscuit manufacturers (R&D and Quality, and production), ingredient suppliers should get benefit of this advanced course.

REGISTRATION FEE:

Rs. 10,620 including GST, Tea/coffee and Lunches and one reception dinner

DISCOUNTS:

- Academic Faculty and Students: 50%
- 3 or more registration same organization: 30%
- Registration before April 10, 2020 – 20%

SCHEDULE

DAY 1 - THURSDAY, JULY 2, 2020:

9:00 – 9:30	Industry trends in the biscuit market- A review of what is happening around the world. What are consumers demanding, and what types of new products are being developed?
9.30 - 10:30	Types of biscuits and category of biscuits supported with sensory evaluation methods.
10.30 - 10.45	TEA
11:15 - 13:00	Ingredients Technology and Process Flow Functions of ingredients from dough to finished product (minor and major ingredients including sweeteners, fats, flour, leaveners, fillings, toppings, etc.). <ul style="list-style-type: none">• Describe key steps of the process. Biscuit formulations: <ul style="list-style-type: none">• Conventional products• Healthier products
12:00 - 13:30	Preparation for practical baking- sweet biscuits (cookies)
13:30 - 14:30	LUNCH
13:40 - 17:00	Hands-on practical baking <ul style="list-style-type: none">• Control - Cookies• Natural sugars in place of refined sugars (Stevia)• Natural sugars in place of refined sugars (raisins)• High protein (added soy flour)• Reduced fat (usage of fat replacers)• High moisture (chewy) chocolate chip cookie• High moisture (chewy) oatmeal cookie• "100 calorie pack" cookie
17:00	End of day 1

DAY 2 - FRIDAY, JULY 3, 2020:

8:30 - 9:00	Questions and answers from day 1 activities
9:00 - 10:00	Score class - Evaluate biscuits made in practical session and prepare for the afternoon's practical session
10:00 - 10:15	TEA

10:15 - 12:30	Review of ingredient functions in biscuit production- hard dough and soft dough
12:30 - 13:30	LUNCH
13:30 - 17:00	Hands-on practical baking- hard dough biscuits <ul style="list-style-type: none">• Chemical cracker- control• Enzyme cracker• Fermented cracker• Lamination variation• Cheese cracker• Spice cracker• Salt replacement cracker• Cashew cracker
17:00	End of day 2

DAY 3 - SATURDAY, JULY 4, 2020:

8:30 - 9:00	Questions and answers from day 2
9:00 - 10:00	Score class - Evaluate biscuits made in practical session
10:00 - 10:15	TEA
10:45 - 12:30	Process controls in biscuit production: Mixing and makeup
12:30 - 13:30	Lunch
13:30 - 14:30	Process controls in biscuit production: Baking and cooling
14:30 - 15:30	Packaging films and control of shelf life
15:30 - 16:30	Packaging Machines
16:30 - 17:30	Valedictory

PAYMENT DETAILS:

Name and address of Bank: Punjab National Bank
ECE House, K.G. Marg, New Delhi-110 001, India
Name of Account holder: Assocom-India Pvt. Ltd.
Account Number: 1120002100061411

CONTACT US:

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