



Course Overview 2022

Cocoa, Chocolate & Confectionery



Bühler Cocoa, Chocolate and Confectionery.

Locations of Application & Training Centers.

Application & Training Center
Cocoa, Chocolate & Coffee
Uzwil, Switzerland



Application & Training Center
Confectionery, Moulding, Countlines
Reichshof, Germany



Application & Training Center C.F.I.A.
Cocoa
Abidjan, Ivory Coast



Application & Training Center
Cocoa, Chocolate & Coffee
Jakarta, Indonesia

Course calendar 2022.

Bühler Uzwil | Reichshof | Jakarta.

for **Abidjan**
please contact
our local
Application
Center

BUHLER

May 2022

June 2022

August 2022


September 2022

October 2022


November 2022

Uzwil Switzerland


10
11
12

Chocolate course
Classic & Service 


31
01
02

Chocolate course
Classic 


30
31
01

Chocolate course
Classic & Service 


12
13
14
15
16

Chocolate and
Moulding course
Combined 


27
28
29

Chocolate course
Advanced 

25
26
27


Cocoa course
Classic 

08
09
10


Cocoa course
Classic 

Reichshof Germany

25
26
27

Cereal bar course
Classic 

22
23
24

Moulding course
Classic 

Jakarta Indonesia

14
15
16

Cocoa course
Classic 

19
20
21

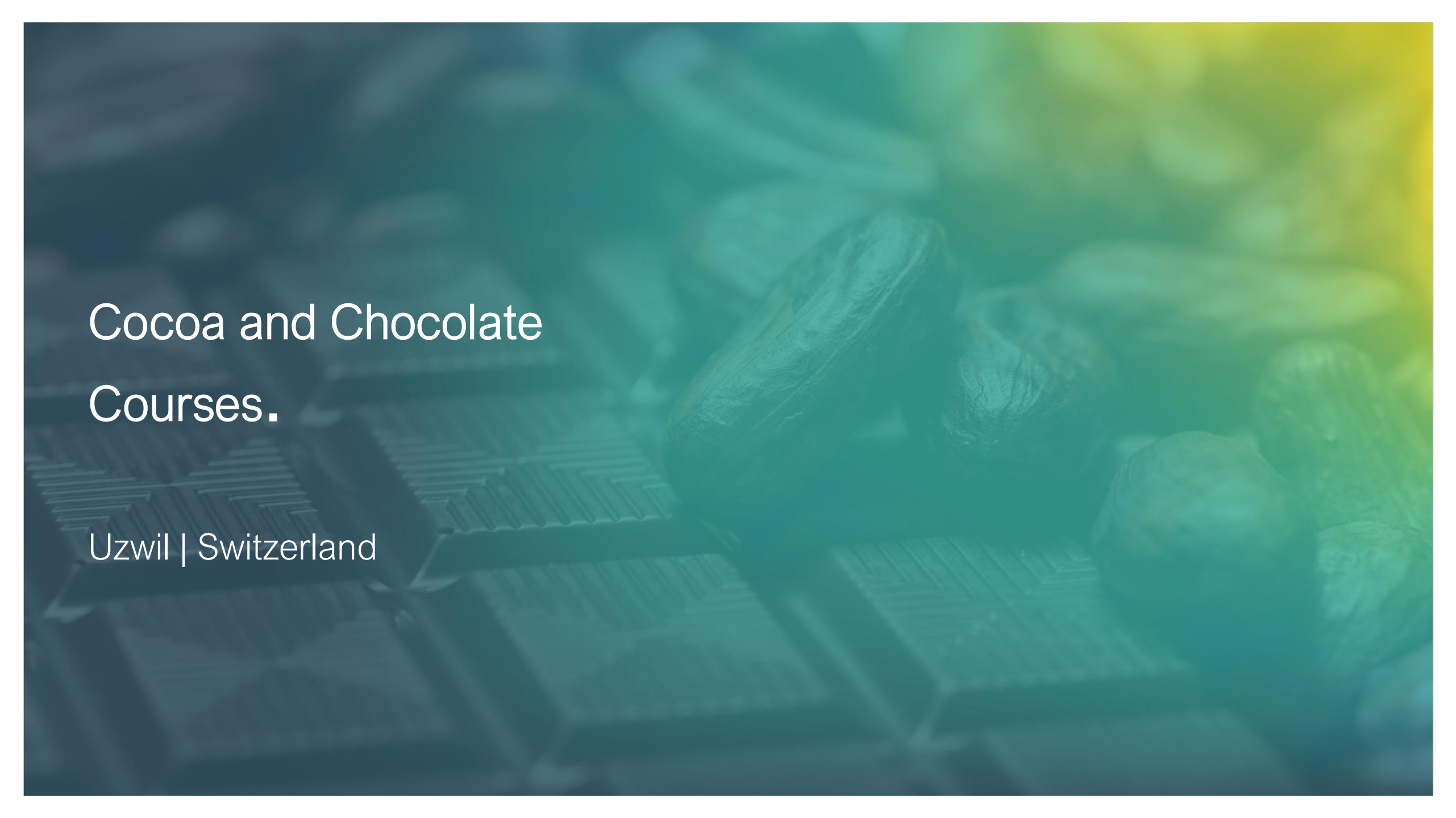
Chocolate course
Classic 

Your benefits.

Bühler Uzvil | Reichshof

for Jakarta & Abidjan please contact our local Application Centers

	Chocolate course Classic & Service	Chocolate course Advanced	Chocolate & Moulding course Combined	Cocoa course	Cereal bar course	Moulding course
	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'950 EUR 3'600 USD 3'950	CHF 6'100 EUR 5'500 USD 6'100	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'200 EUR 2'800 USD 3'200
Duration	3 days	3 days	5 days	3 days	3 days	3 days
Accommodation for the duration of the training	●	●	●	●	●	●
Transport to/from hotel if not within walking distance					●	●
Training documentation	●	●	●	●	●	●
Practical demonstration using our plant and laboratory	●	●	●	●	●	●
Lunch and dinner	●	●	●	●	●	●
Certificate of participation	●	●	●	●	●	●



Cocoa and Chocolate Courses.

Uzwil | Switzerland



Cocoa Course Classic

at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland
courses.sc@buhlergroup.com





Chocolate Course Classic at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Parameter setting for pre-, final-refiner and conching
- Evaluation and analysis of production errors and measures for improvements
- Alternative mass production methods

Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland
courses.sc@buhlergroup.com





Chocolate Course **Advanced** at Uzwil, Switzerland

Course content

- Gain insights to different chocolate mass production processes
- Highlighting process related mass structures, flow and sensorial properties
- Effects of fats, sugar replacers and emulsifiers in chocolate
- Advanced theory and insights into process influences of raw materials and end products
- Development of structures, flavor and rheology during conching
- Evaluation of analytical tools for flavor analysis

Target group

- Product developers and technologists in chocolate industry with broad know how
- Production managers in the chocolate manufacturing industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland
courses.sc@buhlergroup.com





Chocolate and Moulding Combined at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Flow behavior of chocolate masses, dosing of different masses
- Moulding principals as OneShot applications, shell forming and cold stamping method
- Insights on pre-crystallization of chocolate
- Thermal technology and plant concepts

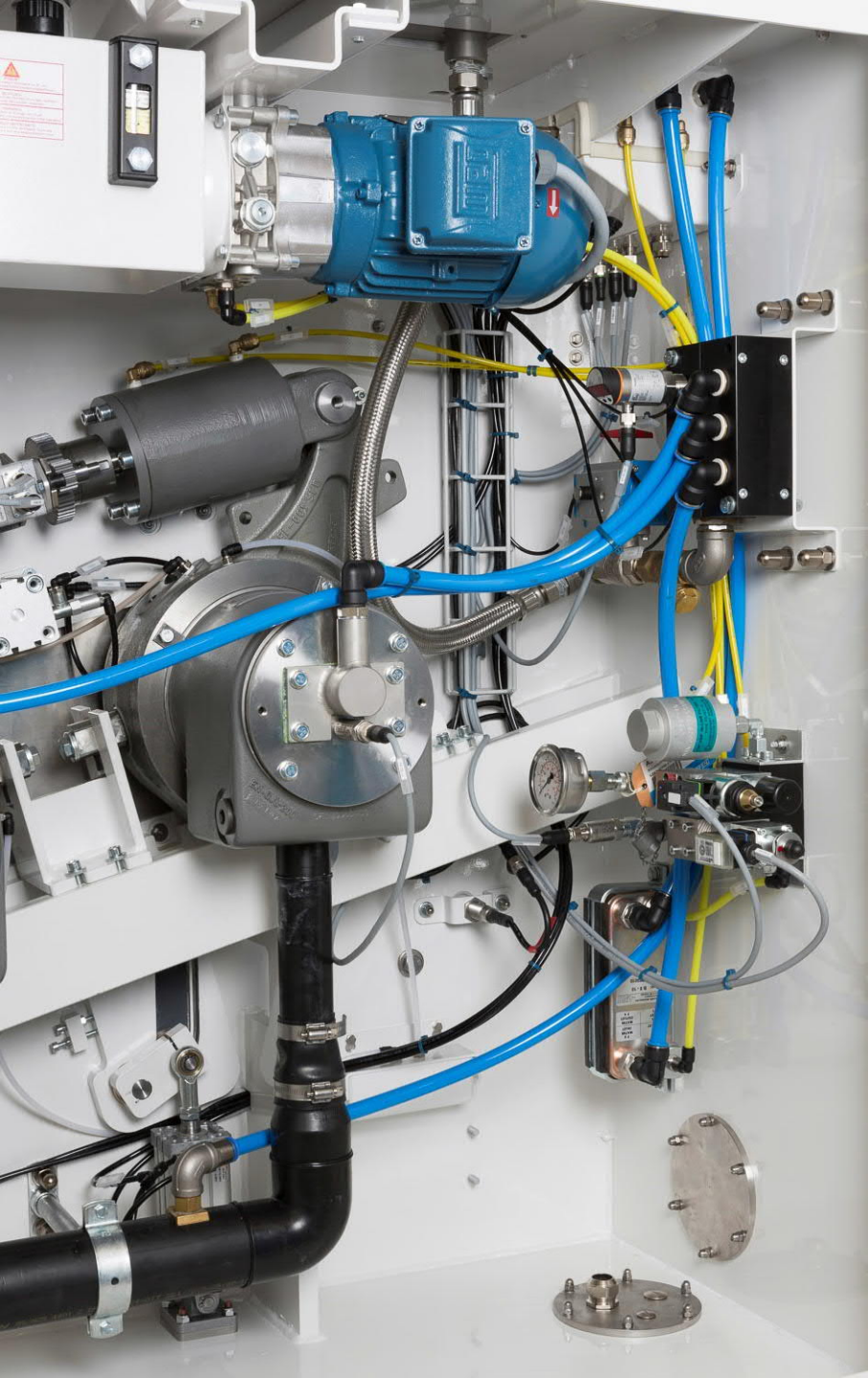
Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate processing industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland
courses.sc@buhlergroup.com





Chocolate Course Service at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Parameter setting for pre-, final-refiner and conching
- Evaluation and analysis of production errors and measures for improvements
- Theory and practical technical training at main processing machines, machine controls, calibration steps and service instructions

Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland
courses.sc@buhlergroup.com



Moulding and Bars Courses.

Reichshof | Germany



Moulding Course Classic at Reichshof, Germany

Course content

- Basic theory and practical insights into on depositors and their applications
- Dosing of different masses
- Pre-crystallization of chocolate, thermal technology and plant concepts
- OneShot applications, shell forming, cold stamping method
- Parameter setting for process optimization
- Evaluation and analysis of production errors and measures for improvements
- Service topics such as preventive reconditioning and machine maintenance

Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate processing industry

Registration & contact

Bühler GmbH
Anke Löttgen
Gewerbeparkstrasse 44
D-51580 Reichshof
anke.loettgen@buhlergroup.com



Cereal bars Course Classic at Reichshof, Germany

Course content

- Basic theory and practical insights into technology of cereal bar production
- Influence of raw materials on the process and end-product
- Parameter setting for process optimization
- Evaluation and analysis of production errors and measures for improvements


Target group

- Production employees with basic knowledge
- Product developers and technologists in the bar forming industry

Registration & contact


Bühler GmbH
Anke Löttgen
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anke.loettgen@buhlergroup.com





Cocoa and Chocolate Courses.

Jakarta | Indonesia



Cocoa Course Classic at Jakarta, Indonesia

Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

Registration & contact

Bühler Indonesia

Agnes Ervina

Application Center

agnes.ervina@buhlergroup.com



Chocolate Course Classic at Jakarta, Indonesia

Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing refining and conching
- Introductions and demonstration on bead mill applications
- Evaluation and analysis of production errors and measures for improvements
- Alternative mass production methods

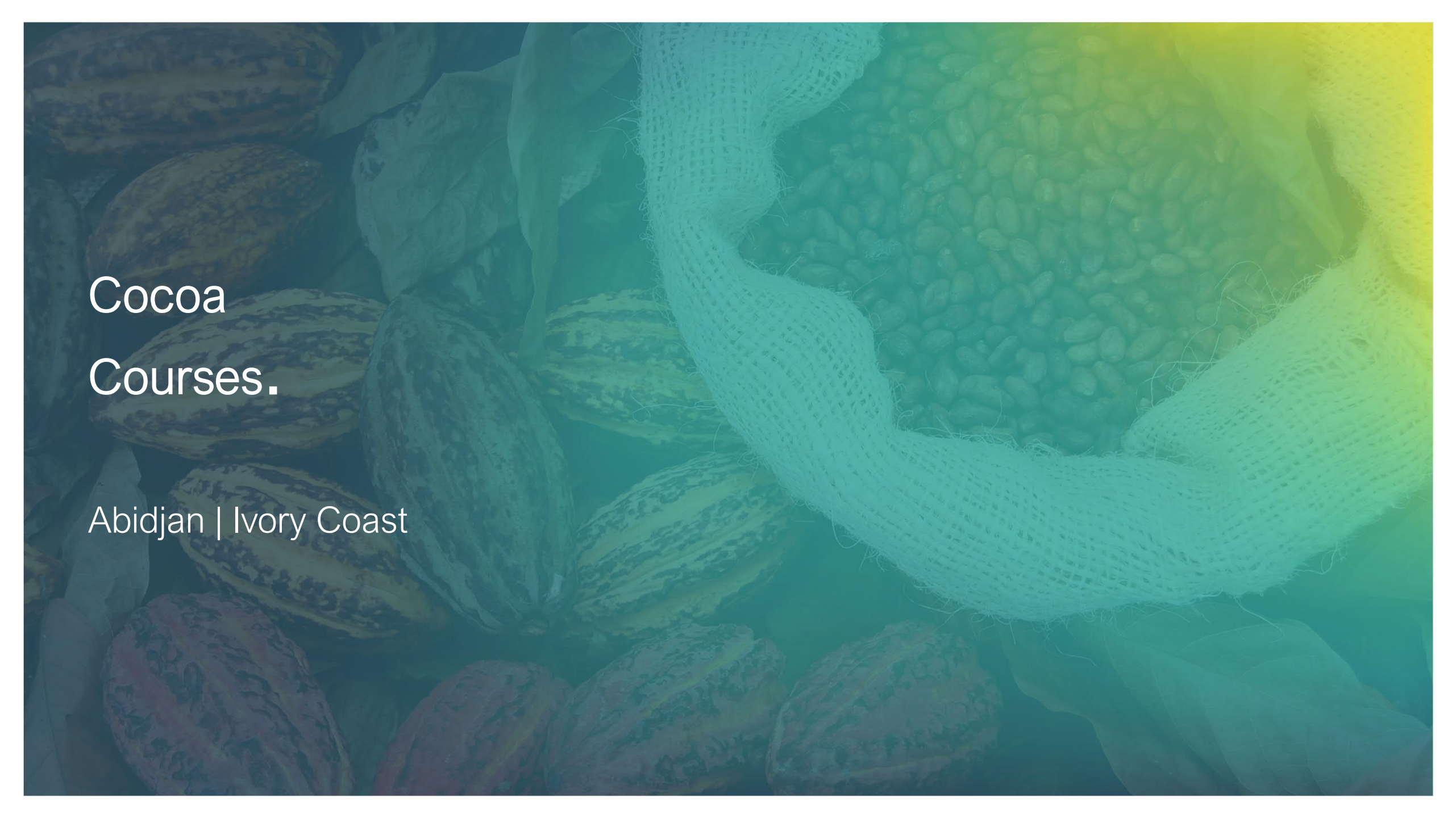
Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

Registration & contact

Bühler Indonesia
Agnes Ervina
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The background image shows cocoa pods and beans. On the left, several cocoa pods are visible, some whole and some cut open to reveal the beans inside. On the right, a large pile of cocoa beans is shown, partially covered by a piece of white, coarse-textured fabric. A green-to-yellow gradient is applied across the entire image, being darker on the left and lighter on the right.

Cocoa Courses.

Abidjan | Ivory Coast



Cocoa Course at Abidjan, Ivory Coast

Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

Registration & contact

Bühler Côte d'Ivoire

Kevin Katy

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Bühler Application Centers worldwide

North America

Bühler Food Innovation Center
Minneapolis, Minnesota
Business Area: Grain Milling

Bühler Technology Center
Holland, Michigan
Business Area: Die Casting

Bühler Training Center
Manhattan, Kansas
Business Area: Grain Milling

Bühler Training Center
Raleigh, North Carolina
Business Area: Value Nutrition

Regional Application, Development and Education Center
Mahwah, New Jersey
Business Area: Grinding & Dispersion

SORTEX-Training Center
Stockton, California
Business Area: Sortex & Rice

Europe

Application Laboratory Cocoa and Nuts
Freiberg, Germany
Business Area: Consumer Foods

Bühler Training Center
Alzenau, Germany
Business Area: Leybold Optics

Bühler Training Center
Beilngries, Germany
Business Area: Grain Logistics

Bühler Training Center
Bergneustadt, Germany
Business Area: Consumer Foods

Bühler Training Center
Viernheim, Germany
Business Area: Die Casting, Grinding & Dispersion

Bakery Innovation Center
Uzwil, Switzerland
Business Area: Grain Milling

Grain Milling Training Center
Uzwil, Switzerland
Business Area: Grain Milling

Grain Technology Center
Uzwil, Switzerland
Business Area: Grain Milling

Innovation Center
Uzwil, Switzerland
Business Area: Consumer Foods, Die Casting, Grinding & Dispersion, Value Nutrition

SORTEX-Training Center
London, United Kingdom
Business Area: Sortex & Rice

Asia

Bühler Application Center
Bangalore, India
Business Area: Grain Milling, Die Casting

Bühler Indonesia Application Center
Jakarta, Indonesia
Business Area: Grain Milling, Consumer Foods

Bühler Training Center
Beijing, China
Business Area: Leybold Optics, Value Nutrition

Bühler School Mill
Wuxi, China
Business Area: Grain Milling

Bühler Technology Center
Wuxi, China
Business Area: Grain Milling, Value Nutrition, Die Casting

Bühler Training Center
Wuxi, China
Business Area: Grain Milling

Regional Application, Development and Education Center
Wuxi, China
Business Area: Grinding & Dispersion

Regional Application, Development and Education Center
Yokohama, Japan
Business Area: Grinding & Dispersion

Regional Application and Development Center
Changzhou, China
Business Area: Value Nutrition

South America

Automation Training Center
Joinville, Brazil
Business Area: Grain Milling, Value Nutrition

Bühler Extrusion Workshop
Santiago de Chile, Chile
Business Area: Value Nutrition

Africa

African Milling School (AMS)
Nairobi, Kenya
Business Area: Grain Milling, Value Nutrition

Bühler Training Center
Johannesburg, South Africa
Business Area: Grain Milling



INNOVATIONS FOR A BETTER WORLD