Courses in 2017.

Cocoa, chocolate, bars and nuts.
Bühler courses.
Training brings success.

The content taught in Bühler courses enables your company to increase efficiency. Thanks to the knowledge they gain regarding equipment and processes, your employees have greater expertise and can perform their tasks better and more effectively.
| Course                                           | Language     | Date                | Jan | Feb | Mar | Apr | May | Jun  | Jul  | Aug | Sep  | Oct  | Nov | Dec | Price               | Location       |
|-------------------------------------------------|--------------|---------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|---------------------|----------------|
| Cocoa course – basic (course info p. 6–7)        | English      | Mar 20. – 22.       |     |     |     |     |     |     |     |     |     |     |     | EUR 2,750            | Freiberg (GER) |
|                                                 | English/German| Oct 23. – 25.       |     |     |     |     |     |     |     |     |     |     |     | EUR 2,750            | Freiberg (GER) |
| Cocoa course – advanced (course info p. 8–9)     | English      | Mar 23. – 24.       |     |     |     |     |     |     |     |     |     |     |     | EUR 2,500            | Freiberg (GER) |
|                                                 | English/German| Oct 26. – 27.       |     |     |     |     |     |     |     |     |     |     |     | EUR 2,500            | Freiberg (GER) |
| Nut processing course (course info p. 10–11)     | English      | May 30. – Jun 01.   |     |     |     |     |     |     |     |     |     |     |     | EUR 2,500            | Freiberg (GER) |
| Chocolate course (course info p. 12–13)          | English      | Feb 28. – Mar 02.   |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | German       | Mar 28. – 30.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | English      | Jun 13. – 15.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | English      | Aug 15. – 17.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | German       | Sep 12. – 14.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | German       | Oct 24. – 26.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | Russian      | Mar 21. – 23.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | Japanese     | Jun 26. – 30.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
| Depositing and moulding course (course info p. 14–15) | Information to follow in mid-2017 – please contact Bühler Reichshof (anke.loettgen@buhlergroup.com) | | | | | | | | | | | | CHF 3,000 EUR 2,750 USD 3,050 | Reichshof (GER) |
| Combined course in chocolate, depositing and moulding (course info p. 16–17) | English | Dec 04. – 08. | | | | | | | | | | | | CHF 6,000 EUR 5,550 USD 6,150 | Reichshof (GER) & Uzwil (CH) |
| Countlines course (course info p. 18–19)         | Information to follow in 2017 – please contact Bühler Leingarten (fatih.goekbas@buhlergroup.com) | | | | | | | | | | | | CHF 3,600 EUR 3,350 USD 3,700 | Leingarten (GER) |
| Service course (course info p. 20–21)             | English      | Jun 13. – 15.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
|                                                 | German       | Oct 24. – 26.       |     |     |     |     |     |     |     |     |     |     |     | CHF 3,600 EUR 3,350 USD 3,700 | Uzwil (CH) |
| Combined course in chocolate, depositing and moulding in Wuxi (course info p. 22–23) | English (Chinese) | Please contact Bühler Wuxi. | | | | | | | | | | | | Please contact Bühler Wuxi. | Wuxi (CN) |
| Chocolate course in Jakarta (course info p. 24–25) | Indonesian   | Apr 04. – 06.       |     |     |     |     |     |     |     |     |     |     |     | Please contact Bühler Jakarta. | Tangerang (IND) |
|                                                 | English      | Sep 05. – 07.       |     |     |     |     |     |     |     |     |     |     |     | Please contact Bühler Jakarta. | Tangerang (IND) |

Final registration date: one month before the course begins.
Cocoa course – basic (Freiberg, Germany).

**Target group:**
This course is aimed at production employees, product developers and technologists in the cocoa processing industry. The course is held over three days at our center of competence for cocoa in Freiberg, Germany.

**Course content:**
The complete process and every individual step: fermentation, cleaning, debacterizing, roasting, grinding and powder production of cocoa for nibs and bean processing.

**Notes:**
- Course duration: three days
- Max. 10 people per course

**Price:**
EUR 2,750

**Online registration:**
www.buhlergroup.com/training-cocoa

**Contact:**
T +41 71 955 11 11, courses.sc@buhlergroup.com
Cocoa course – advanced (Freiberg, Germany).

**Target group:**
This course builds on the basic course and is aimed at product developers and production employees with several years' professional experience. The two-day course will be held at the center of competence for cocoa in Freiberg, Germany.

**Course content:**
- Comparison of cocoa bean and cocoa nib roasting
- Aims of “gourmet” roasting
- Alkalizing recipe development

**Notes:**
- Course duration: two days
- Max. 10 people per course

**Price:**
EUR 2,500

**Online registration:**
www.buhlergroup.com/training-cocoa

**Contact:**
T +41 71 955 11 11, courses.sc@buhlergroup.com
Nut processing course (Freiberg, Germany).

Target group:
This course is aimed at production employees, product developers and technologists in the nut processing industry. In addition to theory, the course also comprises practical exercises and demonstrations, and will be held at the center of competence for cocoa in Freiberg, Germany.

Course content:
The course offers an in-depth insight into the processing of various types of nuts – from the raw nut, cleaning, roasting, blanching, optical sorting and pasteurization through to grinding into pastes and the production of chopped nuts.

Notes:
• Course duration: two and a half days
• Max. 10 people per course

Price:
EUR 2,500

Online registration:
www.buhlergroup.com/training-nuts
Contact:
T +41 71 955 11 11, courses.sc@buhlergroup.com
Chocolate course
(Uzwil, Switzerland).

**Target group:**
This course is aimed at production employees, product developers and technologists in the chocolate manufacturing industry. The course comprises practical exercises, explanations and demonstrations.

**Course content:**
The course offers a deeper look into the manufacture of chocolate masses. The influence of different raw materials on the process and the technological connections between the dosing, mixing, two-stage refining and conching process steps will be explained and demonstrated in the pilot plant. Settings for the refiners and guiding of the conching process will be discussed at length, and the technology behind alternative mass production methods will be examined.

**Notes:**
- Course duration: three days
- Max. 18 people per course

**Price:**
CHF 3,600 / EUR 3,350 / USD 3,700

**Online registration:**
www.buhlergroup.com/training-chocolate

**Contact:**
T +41 71 955 11 11, courses.sc@buhlergroup.com
Depositing and moulding course (Reichshof, Germany).

Target group:
This course is aimed at production employees, product developers and technologists in the chocolate processing industry. The course is held at the depositing and moulding competence center in Germany.

Course content:
This course focuses on depositors and their applications: dosing of different masses, OneShot applications, shell forming, cold stamping method, pre-crystallization of chocolate, thermal technology and plant concepts. Service topics such as preventive reconditioning, machine maintenance and operation as well as solutions to problems will also be covered.

Notes:
• Course duration: two and a half days
• Max. 10 people per course

Price:
CHF 3,000 / EUR 2,750 / USD 3,050

Online registration:
www.buhlergroup.com/training-moulding

Contact:
Ms. Anke Löttgen, T +49 2261 4091 29
anke.loettgen@buhlergroup.com
Combined course in chocolate, depositing and moulding (Uzwil, Switzerland and Reichshof, Germany).

**Target group:**
This course is aimed at production employees, product developers and technologists in the chocolate processing industry. The course contains practical exercises, explanations and demonstrations. One part of the course will take place in Switzerland and another part in Germany.

**Course content:**
The course offers an in-depth insight into the manufacture of chocolate masses and the use of various depositing and moulding procedures. Among other things, the course looks at and puts into practice the following topics: raw materials, mixing, refining, conching, flow behavior, dosing of different masses, OneShot applications, shell forming, cold stamping method, pre-crystallization of chocolate, thermal technology and plant concepts.

**Notes:**
- Course duration: five days
- Max. 20 people per course
- The transfer is included in the course price

**Price:**
CHF 6,000 / EUR 5,550 / USD 6,150

**Online registration:**
www.buhlergroup.com/training-chocolate

**Contact:**
T +41 71 955 11 11, courses.sc@buhlergroup.com
Countlines course
(Leingarten, Germany).

**Target group:**
This course is aimed at production employees, product developers and technologists in the chocolate, baked goods and snack manufacturing industry. The course contains practical exercises, explanations and demonstrations.

**Course content:**
The course offers an in-depth insight into the manufacturing of chocolate and muesli bars as well as the manufacturing of various filling masses for praline manufacture. In terms of technology, the course looks at various cooking processes and presents innovative moulding and extrusion processes in detail. Methods for refining baked goods and cookies using hygienic, efficient coating technologies are also included in the course program.

**Notes:**
- Course duration: two and a half days

**Price:**
CHF 3,600 / EUR 3,350 / USD 3,700

**Registration and contact:**
Mr. Fatih Gökbas
fatih.goekbas@buhlergroup.com
Service course
(Uzwil, Switzerland).

Target group:
This course is aimed at employees who work in technical
maintenance in the chocolate production industry. The
course contains practical exercises, explanations and
demonstrations.

Course content:
Setup and function of Bühler chocolate mixers, refiners and
conches. Other topics in the course include machine set-
tings, maintenance of the machines and repairs, hydraulics
and pneumatics, preventative maintenance, roll wear and
damage and Bühler machine retrofits.

Notes:
• Course duration: three days
• Max. 12 people per course

Price:
CHF 3,600 / EUR 3,350 / USD 3,700

Online registration:
www.buhlergroup.com/training-service
Contact:
T +41 71 955 11 11, courses.sc@buhlergroup.com
Combined course in chocolate, depositing and moulding (Wuxi, China).

Target group:
This course is designed for production employees, product developers and technologists in the chocolate industry. The course contains practical exercises, explanations and demonstrations.

Course content:
The course provides an insight into the manufacturing of chocolate and compound masses, from the raw materials to the various moulding methods. The production of masses on bead mills is explained as well as the mixing–refining–conching process. The theory is put into practice in a variety of demonstrations in the laboratory.

Notes:
- Course duration: three days
- Max. 20 people per course
- Course language English (translation into Chinese)

Registration and contact:
Ms. Sheila Zhuang
sheila.zhuang@buhlergroup.com
Chocolate course in Jakarta (Tangerang, Indonesia).

**Target group:**
This course is aimed at production employees, product developers and technologists in the chocolate manufacturing industry. The course contains practical exercises, explanations and demonstrations.

**Course content:**
The course provides an in-depth insight into the manufacturing of chocolate and compound masses, from the raw materials to tempering and moulding methods. The production of chocolate and compound masses on bead mills is explained as well as the mixing–refining–conching process, and technological correlations are demonstrated. The theory is put into practice on the three-roll mill, the laboratory conche and the SmartChoc™.

**Notes:**
- Course duration: three days
- Max. 12 people per course
- The course price includes course documents and modules, a course certificate and lunch. The price does not include 10 % VAT, accommodation and transport costs.

**Registration and contact:**
Ms. Agnes Ervina
T +62 21 30448585
agnes.ervina@buhlergroup.com
Individual courses.

Well trained personnel guarantee you long-term success through high plant availability and efficiency as well as the best possible quality of end products. We can also provide on-site training at your plant on request.

Our specialists share the latest expertise in cocoa processing and chocolate manufacture (technology, operations and maintenance) with your staff. Topics to be covered will be adapted individually to your specific needs.

Technology consulting.

To optimize your production it is recommended that a Bühler specialist evaluates your process installation. Your plant can be analyzed with a view toward making suggestions for improvement and optimizing your current process.

For further information on these topics, please contact:
Mr. Andreas Ziegler, T +41 71 955 27 42
andreas.ziegler@buhlergroup.com
Bühler pilot plants.

Our customer pilot plants are equipped with state-of-the-art machinery for cocoa processing and chocolate manufacture. We carry out pilot trials for you to test your good ideas long before you have to decide whether to purchase a plant. Please contact the Bühler centers of competence early on to schedule an appointment.

**Trials for cocoa and nuts**
in Freiberg am Neckar, Germany:
Mr. Markus Windeisen, markus.windeisen@buhlergroup.com

**Trials for cocoa and chocolate**
in Uzwil, Switzerland:
Mr. Andreas Ziegler, andreas.ziegler@buhlergroup.com

**Trials for depositing & moulding**
in Reichshof, Germany:
Mr. Aleksander Madej, aleksander.madej@buhlergroup.com

**Trials for coating, cooling, cutting and cooking**
in Leingarten, Germany:
Mr. Fatih Gökbas, fatih.goekbas@buhlergroup.com

**Trials for chocolate, depositing and moulding**
in Wuxi, China:
Ms. Sheila Zhuang, sheila.zhuang@buhlergroup.com

**Trials for chocolate and compounds**
in Tangerang, Indonesia:
Ms. Agnes Ervina, agnes.ervina@buhlergroup.com
Arrival and departure.

**Getting to the hotel:**
- Individual arrival on the day prior to the course by air, train or rental car.
- Hotel information and directions will be provided in good time before the course.

**Arrival by air (with travel to hotel by train or rental car):**
You can fly into Zurich, Düsseldorf, Cologne, Stuttgart, Jakarta or Shanghai, depending on where your course is being held.

**Entry regulations:**
Be sure to comply with the entry regulations for your country; particularly for citizens from countries with visa requirements or for participants attending courses in two countries.

We must receive applications at the latest one month before the course begins. Applications will be processed in the order in which they are received. Hotel reservations for the duration of the course are made automatically with the application. Course costs must be paid in full before the course begins.