



CURRICULUM

PRACTICAL · CRAFT & INDUSTRY · FULL-TIME

ICE CREAM & SORBET

A complete, practice-based training programme from recipe to cold chain.

Crafted by hand, engineered for industry.

THE PROGRAMME

Good ice cream is no accident. This programme builds the skills for it, from recipe to cold chain.



Ice Cream & Sorbet is a practice-based full-time programme for the artisanal and industrial production of ice cream, sorbet and ice pops.

Across sixteen technical modules, trainees work their way from raw materials, formulation and hygiene through artisanal production and sales to a range of frozen products, quality assurance and the cold chain. A solid common core supports both specialisations: the artisan producer of handcrafted ice cream and the technician for semi-industrial ice production, with processing, documentation and maintenance.

About sixty percent of the programme lies in craft, the shop, service and the direct production of various frozen products. The focus is consistently on practice: learning takes place on real mix, real machines and a real cold chain, with around 800 hours of technical learning and more than 130 assessed exercises.

Each module concludes with an assessed test piece, so that competence is shown through real work. The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the location.

16

MODULES

1100_h

TECHNICAL LEARNING

130₊

PRACTICAL EXERCISES

3

SEMESTERS

1,5_{Years}

FULL-TIME

TECHNICAL CURRICULUM

MODULE

01 – 16 · IN PHASES

Sixteen Modules

From raw materials, formulation and hygiene through artisanal production and sales to industrial production, quality and the cold chain, concluding with the operational final project.



01 Professional Culture & Product Families

FUNDAMENTALS & FORMULATION

07 Drinking Water & Sanitary Safety

HYGIENE & COLD CHAIN

13 Hardening, Storage & Distribution

INDUSTRIAL PRODUCTION

02 Raw Materials & Dairy Base

FUNDAMENTALS & FORMULATION

08 Artisanal Ice Cream Production

CRAFT & SALES

14 Quality & Traceability

QUALITY & OPERATIONS

03 Formulation & Mix Balance

FUNDAMENTALS & FORMULATION

09 Ice Pops & Special Formats

CRAFT & SALES

15 Equipment, Maintenance & Energy

QUALITY & OPERATIONS

04 Fruit Sorbet & Fruit Processing

FUNDAMENTALS & FORMULATION

10 Display, Service & Sales

CRAFT & SALES

16 Final Project & Portfolio

COMPLETION

05 Hygiene & Hazard Analysis

HYGIENE & COLD CHAIN

11 Industrial Line & Process

INDUSTRIAL PRODUCTION

06 Cold Chain & Temperature Control

HYGIENE & COLD CHAIN

12 Freezer, Overrun & Texture

INDUSTRIAL PRODUCTION

EQUIPMENT

Trained on machine and mix.



01

Formulation & Ageing

Scales, pasteuriser, homogeniser and ageing tanks for the mix.

02

Freezer & Forming

Batch and continuous freezers, portioners, moulds and sticks.

03

Cold Chain & Hardening

Blast freezers, cold storage, display freezers and temperature monitoring.

04

Hygiene & Cleaning

Cleaning, disinfection and hand hygiene for workshop and display.

05

Quality & Laboratory

Refractometer, pH and water-activity measurement, scales as well as testing and documentation tools.

06

Sales & Display

Display cases, portioning as well as sales and service equipment.

~150 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR LOCATION

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (consulting + equipment + delivery + curriculum + setup)

