How is the online course structured?

Upon registration, you will go through a process to receive a NetID that allows you to access the Canvas site for the online course. Canvas is the online platform the University of Wisconsin uses to share materials for all credit-based courses. During the time that the course is active (November 2\textsuperscript{nd} – 20\textsuperscript{th}), you will have access to videos of recorded lectures to watch at your leisure. You will also have access to pdfs of slides, handouts, readings, and other supplementary materials.

From November 18\textsuperscript{th} – 20\textsuperscript{th}, we will host 1 to 2 hours per business day of live online Q&A sessions for you to have a chance to engage with and ask instructors your questions. These sessions allow you to clarify any questions raised in the lecture videos or get answers specific to your products and processes.

In addition, instructors will be recording short videos to give overviews of what would normally be covered in the in-person labs. Our experts will walk you through processing, formulations, and common troubleshooting for each type of candy.

Who gives the lectures?

All of the recorded video lectures are given by confectionery industry professionals. These are the same lecturers who join us for the in-person confectionery course, covering material in their areas of expertise.

What is the time commitment?

15 hours of recorded lectures to watch at your leisure over the month of July
2 hours of lab discussions and overviews
5 hours of online live Q&A sessions with industry experts spread across a week and a half
Many supplementary readings, quizzes, handouts, and other content
What material is covered?

The confectionery course covers all areas of gummies and jellies, starting with the fundamentals. The following topics will be covered:

- Sweetener Chemistry
- Hydrocolloids
- Processing
- Finishing
- Starchless Molding
- Enhancements
- Flavors & Colors
- Interactions & Shelf Life
- Regulatory

Who should Attend?

This course is intended to instruct technical, production, research, and managerial personnel in the field of gummies and jellies technology while working from home or the office. Anyone looking to gain knowledge about successful manufacturing of various types of gummies and jellies would benefit from this course. The course is taught entirely in English and so it is recommended that all attendees have a strong command of the language in order to get the most out of your time at Candy School.

Enrollment Fees

Registration for the online course is $595

Registration Information

Registration for the online course is available through the “Virtual Course Registration” tab. Registration will close on November 2nd.