

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 (July 6th – August 6th), 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 July 26th – August 6th, 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?

28 hours of recorded lectures to watch at your leisure over the month of July

10 hours of lab discussions and overviews

10 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 types of candy making and science, starting with the fundamentals. The following topics will be covered:

- Sugar chemistry
- Corn syrup
- Acid Chemistry
- Fats, oils & emulsifiers
- Colors & flavors
- Hard candy
- Fondant
- Gum
- Tablets
- Gummies & Jellies
- Licorice
- Aerated confections
- Caramel, fudge, & toffee
- Panning
- Chocolate, compound coatings, & candy bars

Who should Attend?

Although Candy School is intended primarily for technical personnel, it is also of value to individuals in production, management and sales who wish to increase their knowledge of confectionery technology while working from home or the office. 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 \$1200

Registration Information

Registration for the online course is available through the [Virtual Course Registration](#) tab.

***Registration deadline has been extended to
July 5th.***