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 (March 29 – April 16), 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 April 12th – 15th, we will host 1 to 3 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 product.

Who gives the lectures?

All of the recorded video lectures are given by nutritional bar or confectionary 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 during course dates
2 hours of lab discussions and overviews
8 hours of online live Q&A sessions with industry experts spread across a week
Supplementary readings, quizzes, handouts, and other content

What material is covered?
The nutritional bar and technology course covers all areas of nutritional bars, starting with the fundamentals. The following topics will be covered:

- Sweetener Chemistry
- Ingredients & Interactions
- Protein Bar Formulation
- Dairy Proteins
- Plant Proteins
- Flavors & Flavor Masking
- Manufacturing (Slabbing and Extrusion)
- Chocolate & Coatings
- Shelf Life
- Safety Concerns
- Regulatory

Who should Attend?

This course is intended to instruct technical, production, research, and managerial personnel in the field of nutritional bar technology while working from home or the office. Anyone looking to gain knowledge about successful manufacturing of various types of nutritional bars 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.

Enrollment Fees

Registration for the online course is $795

Registration Information

Registration for the online course is available through the “Virtual Course Registration” tab. Registration will close on March 28th, 2021.