



Consumer Foods Academy

Technical and technological training to
upskill our customers' staff

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Introduction to our Consumer Foods Academy

The Consumer Foods Academy is our training platform for technological and technical topics in Consumer Foods. Depending on your specific request, we offer clear, easy-to-follow training and practical guidance-so your teams can learn faster, work more efficiently, and you get the best performance from your Bühler machine or line.

Our Consumer Foods Training teams consist of technologists and technical trainers and specific experts from different departments, depending which training target you want to reach.



Biscuits (BI)



Wafers (WF)



Mixing



Confectionery (MC)



Close the gaps that cost you the most

From operator errors to downtime and beyond



What better-trained teams deliver



Higher machine uptime and reliability



Increased throughput and optimized performance



Faster troubleshooting and shorter repair times



- Lower operating costs
- Longer equipment lifetime
- Enhanced safety and compliance



Improved product quality and process stability



- Stronger self-sufficiency and reduced dependence on external support
- Faster onboarding of new staff
- Sustainable knowledge transfer

Type of trainings

1 Technical training

2 Technological training

3 Customized technical/
technological training
or combined

Available training formats

Depending on your individual training targets we create the training concept based on following available formats:



Technical Courses Overview 2026

Consumer Foods Academy

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Wafer technical issues and solutions



Target group

- Line managers
- Production employees
- Operators
- Maintenance staff



Webinar content

Learn how Bühler supports you in solving issues at your wafer line.



Date:

19 May 26

2 sessions to choose from:

8.30 – 10.30 CET

15.30 – 17.30 CET

[Register here](#)

Register before May 15, 2026 to receive the link to the webinar!



Wafer baking technical course



Target group

- Production employees/ manager
- Operators
- Maintenance staff/ manager
- Quality, process manager



Course size and conditions

- Min. 6 / Max. 12 participants
- No experience required.



Course content

- Understand key production plant operating processes
- Get familiar with inspection routines, machine operation, and parameter setup/fine-tuning

Deep-dive machine adjustments to improve quality and productivity:

- Baking plate fine settings
- Locking system adjustments
- Burner settings & temperature control
- Troubleshooting

Wafer baking process fundamentals



Date

8–10 Sept. 2026



Location

Wafer Training Center, Leobendorf (Austria)

Including:

- 3 course days at Bühler Leobendorf
- Detailed training documentation
- Practical demonstration using our plant
- Participant certificate
- Lunch and snacks during training stay
- 1 dinner at a typical Austrian restaurant

[Register here](#)

Scan the QR Code to register

Standard technical trainings

Learn more at



- Countlines operator training
- Countlines maintenance training
- Moulding operator training
- Moulding maintenance training



- Wafer operator training
- Wafer maintenance training
- Wafer customized technical training



- Biscuit operator training
- Biscuit maintenance training
- Biscuit customized training
- Cracker operator training
- Cracker maintenance training
- Cracker customized training

Technology Courses Overview 2026

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Technology training courses overview 2026

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Basic course in bar technology (EN)

July 21 – 22, 2026
Uzwil, Switzerland

Master cereal, protein, and fruit bar production: from ingredient science to hands-on recipe development, with a live pilot line demo connecting learning to real production.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com



Protein bar technology course (EN)

Sep 15 – 17, 2026
Uzwil, Switzerland

From raw materials to finished bar: learn to design, optimize, and produce high-quality protein bars at any scale.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com



Moulding course (EN)

Sep 22 – 24, 2026 or
Oct 13 – 15, 2026
Reichshof, Germany

Build confidence running modern depositing lines — dosing, shell forming, cold stamping, chocolate pre-crystallization, and more — while tackling your own production challenges and key maintenance topics.

[Click here](#) to learn more or to register, write to anke.loettgen@buhlergroup.com

Technology training courses overview 2026

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Baking science & laboratory course for wafers, biscuits, cookies, cakes and breads (EN)

Sep 28 – Oct 02, 2026
Uzwil, Switzerland

Follow grain from field to finished product. Work across lab and production stations to operate analysis systems, run baking tests, and understand how flour quality affects every baked product.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com



Cereal bar technology course (EN)

Oct 20 – 22, 2026
Uzwil, Switzerland

Explore cereal bar trends and develop new concepts end-to-end - from ingredient functionality and small- vs large-scale processing to pilot recipes, hands-on demos, and supplier-led sessions.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com



Wafer baking technology course (EN)

Oct 20 – 22, 2026
Leobendorf, Austria

Gain end-to-end knowledge of flat and hollow wafer production - from batter and baking to cream preparation and cutting. Explore ingredient functionality, equipment options, and apply your skills hands-on in a state-of-the-art lab.

[Click here](#) to learn more or to register, write to innovationcenter.bhwl@buhlergroup.com

Technology training courses overview 2026

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Technology of fillings for wafers, biscuits, bars, confectionery and enrobing (EN)

Nov 24 – 26, 2026
Uzwil, Switzerland

Get hands-on with bake-stable fillings, creams, and fruit preparations. Learn raw material functionality, key processing steps, and application areas across wafers, cookies, and bars - with supplier input and live "touch-and-feel" demos.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com



Candy bar technology course (EN)

Dec 08 – 09, 2026
Uzwil, Switzerland

Follow the full candy bar process from lab-scale trials to industrial manufacturing. Work directly with ingredient systems, evaluate their impact on texture and stability, and experience solutions first-hand through hands-on and "touch-and-feel" sessions.

[Click here](#) to learn more or to register, write to fcc@buhlergroup.com

Customized Training Courses

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Customer training design



A photograph of three people standing in a factory. On the left is a man with a beard wearing a blue and black work jacket. In the center is a woman with long brown hair wearing a black turtleneck. On the right is a man with a beard wearing a blue and black work jacket with the 'BUHLER' logo on the chest. The background shows industrial machinery, including a robotic arm and a control panel with the name 'Franz Haas SWART' visible. The image has a teal-to-yellow gradient overlay.

Thank you!

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consumerfoods.training@buhlergroup.com



INNOVATIONS FOR A BETTER WORLD