



ONE-SHOT Basic TRAINING

03/04 June 2026



Day 1

TIME	TOPIC	RESPONSIBLE
8:45	Registration	
9:00	Welcome & Company Introduction	Barry Callebaut and Trikno
9:30	Chocolate and fat-based fillings for One Shot Products, rheology, tempering	Barry Callebaut
10:30	Break	
10:45	All you need to know about One Shot Working with the machine - dry run	Trikno
13:00	Lunch	
13:45	One-Shot live Different chocolates and fillings	Trikno
14:45	Break	
15:00	Wieze Application Lab tour	Barry Callebaut
15:45	One-Shot live Mini One Shot and more	Trikno
16:45	Q&A (questions and answers)	Barry Callebaut and Trikno
17:00	End of day 1	
19:30	Dinner	

Day 2

TIME	TOPIC	RESPONSIBLE
9:00	Welcome	
9:15	Presentation Barry Callebaut portfolio	Barry Callebaut
10:00	Presentation Trikno portfolio	Trikno
10:45	Break	
11:00	One Shot live With inclusions	Trikno
12:30	Lunch	
13:15	Tour in the world largest chocolate factory	Barry Callebaut
14:45	Break	
15:00	One Shot live Long deposit and more	Trikno
16:30	Q&A (Questions and Answers)	Barry Callebaut and Trikno
16:45	End of day 2	





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Conditions



Chocolate Academy
Barry Callebaut Belgium N.V
Aalstersestraat 122
9280 Lebbeke-Wieze
Belgium



Course language: English



6-8 participants



Including course documents
and certificate



03/04 June 2026
(Advanced training in
September 2026)



Price: 750 € per person
(hotel and travelling costs not included)

Registration

REGISTRATION ONE-SHOT BASIC TRAINING 03/04 June 2026

Company name

First name

Surname

Street name

Zip code, town, country

e-mail

Phone number

Number of participants

Name of participants

Date

Signature



Please send your registration by e-mail to process@trikno.ch

Any further questions? Then please contact us:

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