



CHOCOLATE



UP CLOSE & PERSONAL

all chocolate, all hands-on
workshop

Part of the PMCA 70th Annual Production Conference

See reverse for brief FAQ

Join us for PMCA's first hands-on chocolate workshop at the Annual Production Conference. Experienced chocolate-makers and newbies are welcome!



Interactive stations will cover the following topics:

- Cocoa origins
- Tempering
- Chocolate processing
- Enrobing
- Moulding
- Specialty items (truffles, ganache, shell moulding, etc.)



This event will be guided by knowledgeable instructors and assistants. And of course, you can count on lots of samples.

Wednesday,
April 13, 2016
Heritage Ballroom

For more information, contact:

PMCA

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Bethlehem, PA 18017

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FAQ

How long will the workshop last?

The workshop is scheduled to last approximately 3 hours.

Do I need to sign up for the workshop separately? Does it cost extra?

No! This event is part of the full conference registration package and there is no additional cost to participate.

What is the suggested dress for Wednesday? Will I need to bring a lab coat and gloves?

Suggested dress is casual. You can bring your own lab coat if you would like and gloves will be supplied.

I don't work with chocolate on a daily basis. Can I still participate or will I get lost?

Of course! The idea of the workshop is to get moving, have fun and learn about or refresh your knowledge of chocolate topics.

PMCA Chocolate Workshop Highlights!



Cocoa Bean Origin Station

Explore the mystery of the cocoa bean - why do we get such a variety of flavor profiles and how does this odd-looking seed become such a delectable treat? Learn a bit about pods, beans and selection while sampling a variety of origin liquors.

Led by: Craig Rank, Craig N Rank, Confectionery Consultant, LLC, Tim McCoy, World Cocoa Foundation and Virginia Sopyla, World Cocoa Foundation



Chocolate Processing Station

Whew! A lot goes into transforming those little beans into something we can use; cleaning, roasting, cracking, winnowing, cooling, separating, refining, conching, tempering! And not only that, we need to make sure our resulting product meets the standard for white, milk and dark varieties. Videos, posters and samples will provide a look at this complex process.

Led by: Marlene Stauffer, Blommer Chocolate Company and Abdoulaye Traore, Mars Chocolate NA



Chocolate Tempering Station

There are many reasons to temper our chocolate just right for our application including texture, flavor, appearance and shelf life. Slab and unit tempering will be explained with a chance for attendees to practice their hand at getting a chocolate in perfect temper.

Led by: Joe Sofia, Cargill Cocoa & Chocolate and Randy Hofberger, R&D Candy Consultants



Enrobing Station

Let's see how to put some special clothes on our chocolate to make it even more attractive. One way to do this is through the process of enrobing - gently guiding our centers through a smooth chocolate waterfall! Sounds nice and boy, is it pretty if we do it right. However, poor bottoms, exposed centers and air bubbles can cause us to sink. Learn some enrobing techniques from an industry expert and dress up some centers on a mini-enrober.

Led by: Frank McCafferty, The Hershey Company, Terry Gross, The Warrell Corporation and Steve Marcanello, Retired, Asher's Chocolates



Moulding Station

Mould your own bar of chocolate right at the conference and eat it there or take it home. Learn about the basics of moulding, then pay close attention to the live demo so you can make your own bar.

Led by: Ann Brinkerhoff, The Hershey Company and Peter Greweling, Culinary Institute of America



Ganache, Truffles and Shell Moulding Station

Oh, the variety and deliciousness of these beautiful treats! With a range of indulgent ingredients and creativity the possibilities are endless. But understanding the intricacies of ingredient formulation and function and perfecting technique is so important to building a great product. See some great chefs in action as they demonstrate some of their own techniques for creating these great indulgences. You won't want to miss the tasting samples!

Led by: Chef Richard Cusick and Peggy Fyffe, Almond Board of California