



FOR IMMEDIATE RELEASE

**FOR MORE INFORMATION
CONTACT**

Yvette Thomas

Tele: 610-625-4655

Email: Yvette.Thomas@pmca.com

www.pmca.com

STUDENTS COMPLETE PMCA “CARMEL-FUDGE-TOFFEE” COURSE

November, 2014 - Bethlehem, PA —Twenty-eight students from a variety of companies both domestic and International, completed PMCA’s short course, “*Caramel-Fudge-Toffee.*” The course was held in York, PA from Tuesday, November 11 through Friday, November 14.

Mark Heim, retired after a 38-year career with the Hershey Company, acted as lead instructor, sharing his wealth of experience with the class. Topics covered included confectionery component and ingredient basics, processing fundamentals, sugar-free confection basics and troubleshooting.

The *Warrell Classic Caramel Company*, York, PA generously hosted the hands-on portion of the course. For two full days, students had the opportunity to prepare batches of caramel, fudge and toffee in small groups. Experimenting with several different recipes students learned the effects of various ingredients on the resulting quality, color and texture of the product. Attentive instructors were always available to demonstrate techniques and answer questions. Each day after the hands-on portions of the course, students evaluated their finished product and discussed quality control issues. Students also had the opportunity to tour the *Classic* facility, which allowed them to witness the inner workings of live production. As a special treat for the entire class, The *Warrell Classic Caramel Company* graciously hosted a welcome dinner at a nearby restaurant.

-MORE-

PMCA Caramel-Fudge-Toffee Course (page 2 of 3)

2014 Caramel-Fudge-Toffee Course - Student Commentary:

"I learned a great deal and enjoyed it very much. The hands-on was a great experience and reinforced the theory. I would highly recommend this course!"

"It is no surprise that there is a waiting list for this course. I have both participated in and lead good and bad courses. For me, this one ranks among the best."

"Excellent instructors! Good communication skills, thorough, willing and able to address many different questions for all of us though we're not all in the same food-related industry."

The success of a course of this type involves many months of planning along with participation and contributions from a variety of PMCA member companies.

Course Instructors:

Mark Heim, *Confectionery Consulting*

Terry Gross, *The Warrell Corporation*

Hannah Gray, *The Warrell Corporation*

Peter Jamieson, *Atlas Point Technical Services*

The following companies made a variety of contributions to the course:

Course Donations: Ingredients, Supplies Equipment

The Warrell Corporation

Atlas Point Technical Services

Blommer Chocolate Company

Cargill Cocoa & Chocolate

David Michael & Co.

Ingredion

Galloway Company

Loar & Young

PMCA Chocolate & Compound Course (page 3 of 3)

The following students received a certificate of completion for the course:

Spencer Coletta

The Warrell Corporation

Renato Cossi

Harald

Jon Finch

Gertrude Hawk Chocolates

Daniel Forgey

Norman Love Confections

Carmen Fung

Ghirardelli Chocolate Company

William Glennon

DeMet's Candy Company

Leigh Hartmann

Edward Marc Brands

Nancy Hunt-Harvey

DeMet's Candy Company

Rick Janssens

Andea Chocolates

Chris Kitchen

DeMet's Candy Company

Marie Le Beller

PROVA, Inc.

Tara Levin

David Michael & Co.

Betsey Luther

Concord Foods Inc.

John Macris

Philadelphia Candies

Mani Mahmood

DeMet's Candy Company

Donna McAleer

Bixby & Co.

Anna Niberg-Zehngraft

Karamel Kompagniet

Carsten Niberg-Zehngraft

Karamel Kompagniet

Stephanie Sia-Brady

Star Kay White, Inc.

Joe Sofia

Cargill Cocoa & Chocolate

Roman Stefanelli

Romolo Chocolates

Donna Studenka

Loders Croklaan

Sarah Teichert

AAK

Jessica Teresky

The Warrell Corporation

Amanda Thomason

Snyders-Lance

Serena Wang

The Hershey Company

David Weil

Gertrude Hawk Chocolates

Kim Yoder

Cargill Cocoa & Chocolate

About PMCA

PMCA is a non-profit international trade association in the confectionery industry whose goals are to provide open forums for the free exchange of technical information through its Annual Production Conference, to promote and direct basic and applied scientific research in the science of chocolate and confectionery through its Research Program at leading universities and to educate and train technical and manufacturing personnel worldwide through its Short Course Program. The organization was originally founded in 1907 as the Pennsylvania Manufacturing Confectioners' Association. -ENDS-