



**FOR IMMEDIATE RELEASE**

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**STUDENTS COMPLETE PMCA “CHOCOLATE AND COMPOUND MANUFACTURE AND USE” COURSE**

**July 6, 2015 - Bethlehem, PA** —Twenty-six students recently completed PMCA’s short course, “*Chocolate and Compound: From Bean to Bar and Everything in Between.*” The course was held in York, PA from Tuesday, June 16 through Thursday, June 18.

Experienced industry professionals led the class through a series of presentations on topics ranging from the use of raw materials through processing finished product. Instructors demonstrated and enhanced classroom material through videos, sensory activities and discussion of observations.

*Wolfgang Candy Company* in York, PA generously hosted the hands-on portion of the course. This year an artistry portion was added, during which students decorated donated moulds with colored cocoa butter, practiced creating roses out of chocolate clay and decorated chocolate box lids. Students took their decorated moulds with them for the second day of hands-on work, where they had the opportunity to hand temper chocolate and use it to make clusters, molded items and hand-dipped centers. They also experimented with several different variables on a commercial enrober to gauge the effect each had on the resulting quality of the product. Students produced hollow bunnies, turkeys and other items on a commercial moulding line. Throughout the course, product evaluation and quality control were discussed.

On the final day of the course, students filled bags and boxes with their creations and said so long to all the friends they made, or met again, during the course.

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Chocolate & Compound Course - Student Commentary:

“All instructors were knowledgeable, eager to answer questions and shared their knowledge in a way that everyone understood.”

“The presentation and organization was logically set out. When a new topic was covered, it built off a previous topic.”

“Thanks to everybody involved organizing this course. I’ll make sure to recommend it among my peers.”

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.

Instructors for the course and their corresponding companies were as follows:

**Peter Jamieson**, *Atlas Point Technical Services*

**Mark Jarrard**, *Kerry Ingredients*

**Joe Sofia**, *Cargill Cocoa & Chocolate*

**Marlene Stauffer**, *Blommer Chocolate Company*

**Ed Wilson**, retired, *AAK USA*

**Kim Yoder**, *Cargill Cocoa & Chocolate*

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

### **For Donations of Product, Supplies & Equipment**

*AAK USA*

*Brunner*

*Bühler*

*Cargill Cocoa & Chocolate*

*Chef Rubber*

*ChocoVision*

*Hilliard’s Chocolate System*

*Simplex Paper Box Corporation*

*Tomric Systems, Inc.*

*TRICOR Systems Inc.*

*Wolfgang Candy Company*

## PMCA Chocolate & Compound Course (page 3 of 3)

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

**Ariel Butera**

*Wolfgang Candy Company*

**James Carman**

*DeMet's Candy Company*

**Erin Crane**

*DeMet's Candy Company*

**Cindy Cosmos**

*Bell Flavors & Fragrances, Inc.*

**Angela Dennis**

*DeMet's Candy Company*

**Ramona Goris**

*DeMet's Candy Company*

**Daniel Gotwalt**

*Wolfgang Candy Company*

**José Gutiérrez**

*Fábrica de Dulces y Chocolates La Esperanza SA*

**Michael Hayes**

*DeMet's Candy Company*

**Nancy Hunt-Harvey**

*DeMet's Candy Company*

**Tracy Jaico**

*Ingredion, Inc.*

**Katy Kaja**

*Clasen Quality Coatings*

**Mike Karr**

*Bauermeister, Inc.*

**Shatia Linton**

*Cargill Cocoa & Chocolate*

**Ed Luck**

*Jerome & Horner*

**John Macris**

*Philadelphia Candy Company*

**Christina McPherson**

*Ghirardelli Chocolate Company*

**Omid Mehrayin**

*Jerome & Horner*

**Melissa Barr**

*Palmer Candy Company*

**Bill Proksa**

*Savage Bros.*

**William Rodriguez**

*DeMet's Candy Company*

**Sara Samala**

*Gertrude Hawk Chocolates*

**Michael Sinclair**

*Jerome & Horner*

**Samantha Susavidge**

*The Warrell Corporation*

**Sharon Tyson**

*DeMet's Candy Company*

**Soni Ummadi**

*Ghirardelli Chocolate Company*

### 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.*

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