

**Caramel-Fudge-Toffee  
Short Course**

***Attendee Information***

**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-Zehngraff**

*Karamel Kompagniet*

**Carsten Niberg-Zehngraff**

*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*

# Caramel-Fudge-Toffee Short Course

## *Meet the Instructors*



### **Mark Heim, Course Lead**

*Confectionery Consulting*

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Tel. 717-512-4264

Mark is currently an industry consultant at R. Mark Heim Confectionery Consulting. He retired from Hershey as a Hershey Fellow in R&D after 38 years studying the art and technology of traditional and contemporary sugar and chocolate confections and developing new confections and confectionery systems, with development from concept to production.

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### **Hannah Gray**

*The Warrell Corporation*

hannah.gray@warrellcorp.com

Tel. 717-761-5440 ext. 3071

Hannah is a Food Technologist for The Warrell Corporation. She is relatively new to the confectionary industry and has been working with Warrell since 2011. She splits her time between the Classic Caramel facility and the Camp Hill facility. Prior to joining Warrell she served as an intern for Sara Lee. Hannah graduated from Virginia Tech in 2011 with a degree in Food Science and Nutrition as well as a degree in Human Nutrition, Foods and Exercise.

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## *Meet the Instructors*



**Terry Gross**  
*The Warrell Corporation*  
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Tel. 717-920-5971

Terry served as Packaging and Warehouse Manager for eight years followed by eight years as the Processing Manager before moving to Product Development seven years ago. Overall, he has been with The Warrell Corporation for 34 years, primarily in the area of processing.

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**Peter Jamieson**  
*Atlas Point Technical Services*  
pete.jamieson@atlas-point.com  
Tel. 302-328-3946

Peter Jamieson is a Lead Food Scientist for Atlas Point Technical Services. Over the past 17 years in the food industry Pete has acquired extensive working knowledge and expertise in value-added ingredient formulation and processes covering a wide variety of confectionery applications. Although his food science education—from the University of Delaware—was mostly theoretical and chemistry based, he has developed a great appreciation for the “art” within the industry. Subsequently he has become very involved with PMCA at all levels—as a student, instructor, author and committee member—to not only learn, but also help the organization’s continuing effort to bring the “science” and “hands-on” understanding together.