



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PMCA PREMIUM CHOCOLATE CENTERS COURSE

July 2, 2012 - Bethlehem, PA — Twenty students experienced the thrill and hard work of making hundreds of beautiful handmade confections during PMCA's *Premium Chocolate Centers* course held June 5-8, 2012 at *Gertrude Hawk Chocolates* in Dunmore, PA.

Chef Peter Greweling, award winning instructor of baking and pastry arts at the *Culinary Institute of America* and Mark Heim, Research Fellow and Innovations Team Leader at *The Hershey Company*, provided the perfect combination of art and science to make confectionery products of the highest quality.

With a wide array of ingredients available, students were able to practice making many types of centers including fondants, crèmes, croquants, sugar crust, gianduja, meltaways, pates de fruit and ganache. The course covered many of the parameters essential to producing premium products including basic recipes, textures and flavors, ingredient variables, manufacturing methods and shelf life considerations. Students were delighted to be treated to a tasting evaluation session that helped them to recognize and troubleshoot production issues.

Each student left the course with their very own collection of beautiful confections, abundant reference material and a copy of Chef Peter Greweling's book *Chocolates and Confections, Formula, Theory and Technique for the Artisan Confectioner*.

2012 *Premium Chocolate Centers* course student commentary:

"Amazing cross section of technical and practical work."

"I had a ball and learned a ton!! The course exceeded my expectations and the instructors were fantastic."

"Best a student can ask for."

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

Kerry Beal

the Chocolate Doctor

Carly Bombolevicz

Blommer Chocolate Company

Tara Cadmus

Sweet Jenny's

Ann Czaja

Lindt & Sprüngli USA

Rachel Czajla

Godiva Chocolatier

Blake Derenick

Gertrude Hawk Chocolates

Tina Doughty

The Hershey Company

Naeemah Hall

Wild Flavors, Inc.

Ruth Kendrick

Chocolot LLC

Bill Klinefelter

Loar & Young

Adam Lechter

ADM Cocoa

Bob McWhirter

Roberts Confections

Al Murphy

Mother Murphy's

Matthew Parmley

Savage Bros. Co.

Gwen Penniston

The Swiss Colony

Armando Pousa

Carino Ingredients LTDA

Michael Rowlands

Elmer Candy Company

Patrick Setter

Nancy's Candy Company

Ryan Stoa

Gertrude Hawk Chocolates

Joe Svetlovics

Gertrude Hawk Chocolates

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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