

# Caramel-Fudge-Toffee

Developed by the PMCA Education & Learning Committee

**SAVE THE DATE: NOV. 7-10, 2017**

practical sessions hosted by  
**SAVAGE BROS. CO.**  
**ELK GROVE VILLAGE, IL**

with instructors  
**MARK HEIM &**  
**RANDY HOFBERGER**

Gain experience on balancing the art and technical aspects of working with caramel, fudge and toffee. Participants will have the opportunity to practice a variety of skills and techniques learned in class through hands-on work.

*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!*

— 2014 Caramel-Fudge-Toffee Course Attendee

## Agenda Topics

- Basic Confectionery Technologies
- Component Basics
- Ingredient Basics
- Caramel Processing Fundamentals
- Fudge and Toffee Processing Fundamentals
- Sugar-Free

**REGISTRATION OPEN  
SPACES STILL AVAILABLE**

[Register here](#) to reserve your spot now!

For inquiries, please call 610-625-4655.



**PMCA**

Professional Manufacturing Confectioners Association

**LEARN. CONNECT. GROW.**