

Short Courses in Confectionery Technology Program



CARAMEL, FUDGE & TOFFEE

CHEWING & BUBBLE GUM

CHOCOLATE & COMPOUND

FOOD QUALITY & SAFETY

PANNED CONFECTIONS

PREMIUM CHOCOLATE CENTERS

PRODUCT INNOVATION

Developed by the PMCA Education & Learning Committee

Helping confectioners manufacture better products through information, education and hands-on training



I thought the [hands-on] portion was awesome because I had the opportunity to do candy making that I don't get to do everyday at work.

Student Commentary, Chocolate & Compound 2015



The hands-on experience and learning from other class members was invaluable!

Student Commentary, Panned Confections, 2017



It is no surprise there is a waiting list for this course . . . For me, this one ranks among the best.

Student Commentary, Caramel, Fudge & Toffee 2014



PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.