PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.

Online Learning Site Guide

learncandy.pmca.com

Getting Started

- Navigate to learncandy.pmca.com.

- In the Email Address field, type your PMCA member company email. Your unique password will **automatically** populate in the Password field.

- Click the green LOG IN button.

Part I:

Your Dashboard

Navigation

This area will help you get around the site—you can return to the home page, visit the calendar and explore confectionery-associated tags (keywords). It also shows the confectionery topics you are currently working through (**My courses**).

My Courses

This section lists the topics (called Courses in this program) you have started exploring. To browse all confectionery courses, choose **All courses.** We'll discuss All courses more in Part II.

Tags

This section shows key terms associated with different confectionery topics. For example, choosing **chocolate** will yield all results associated with the term chocolate.

Course Overview

This area will be empty when you sign in for the first time. Once you click on a topic, it will start appearing in Course Overview.
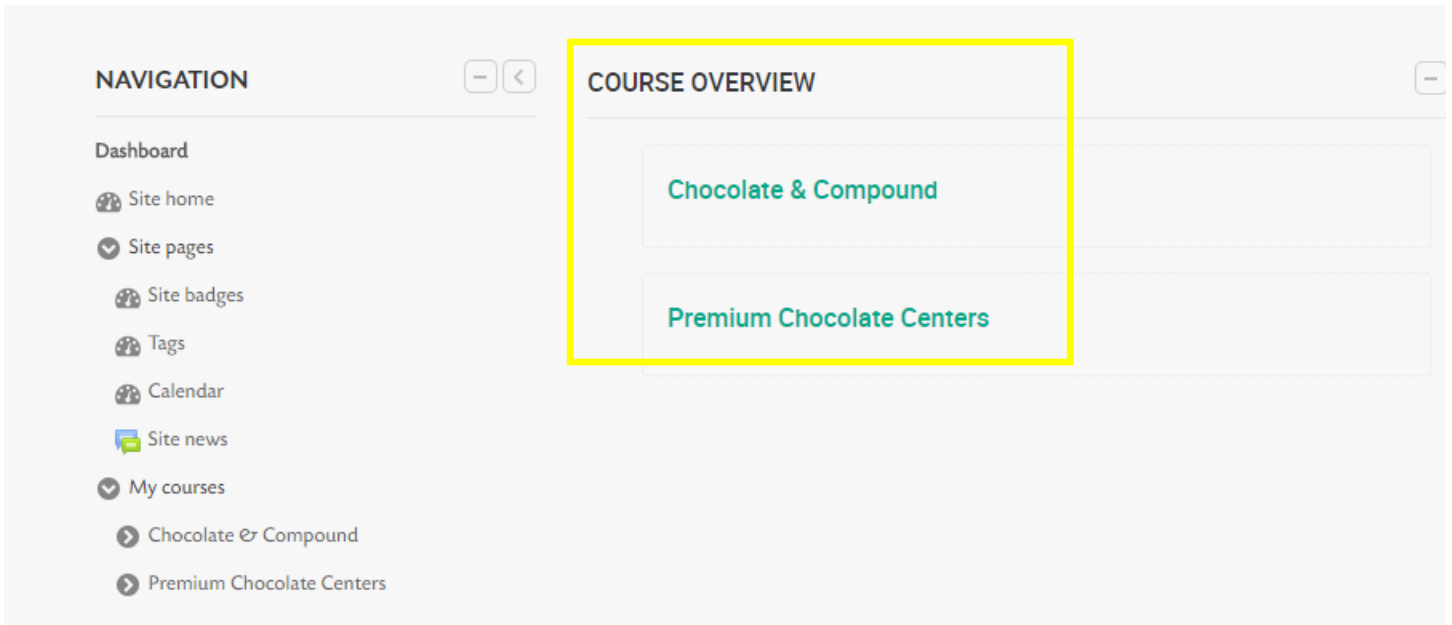
Calendar & Upcoming Events

This area displays upcoming events such as short courses and the annual production conference. You can choose **Go to calendar** to view events in more detail. You can also choose **New event** to add your own event to your personal calendar.
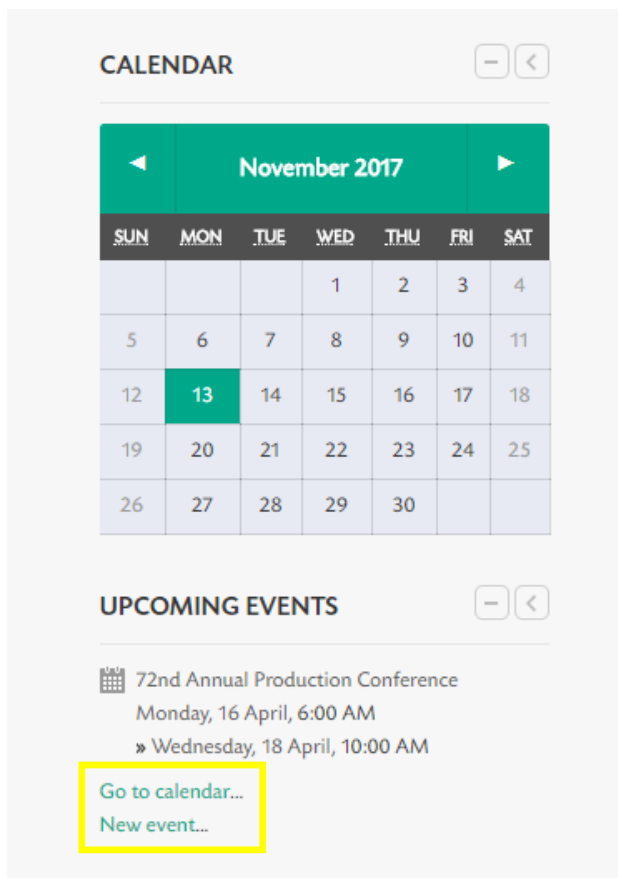
Part II:

All Courses (Topics Page)

In your My Courses section on your dashboard, you can choose **All courses** to browse all confectionery topics.
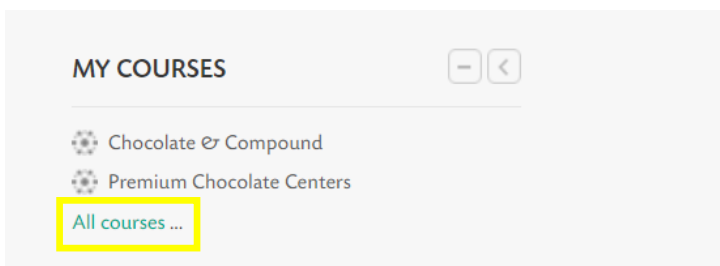
This page lays out confectionery topics currently available — choose one that interests you.

All Courses — continued

Move through each module, checking the box next to each to track your completion if you wish.

Chocolate & Compound

Welcome!

This topic follows the classroom portion of our chocolate and compound short course. If you enjoy this topic, consider looking into joining the hands-on version in the future.

📄 Meet the Instructors

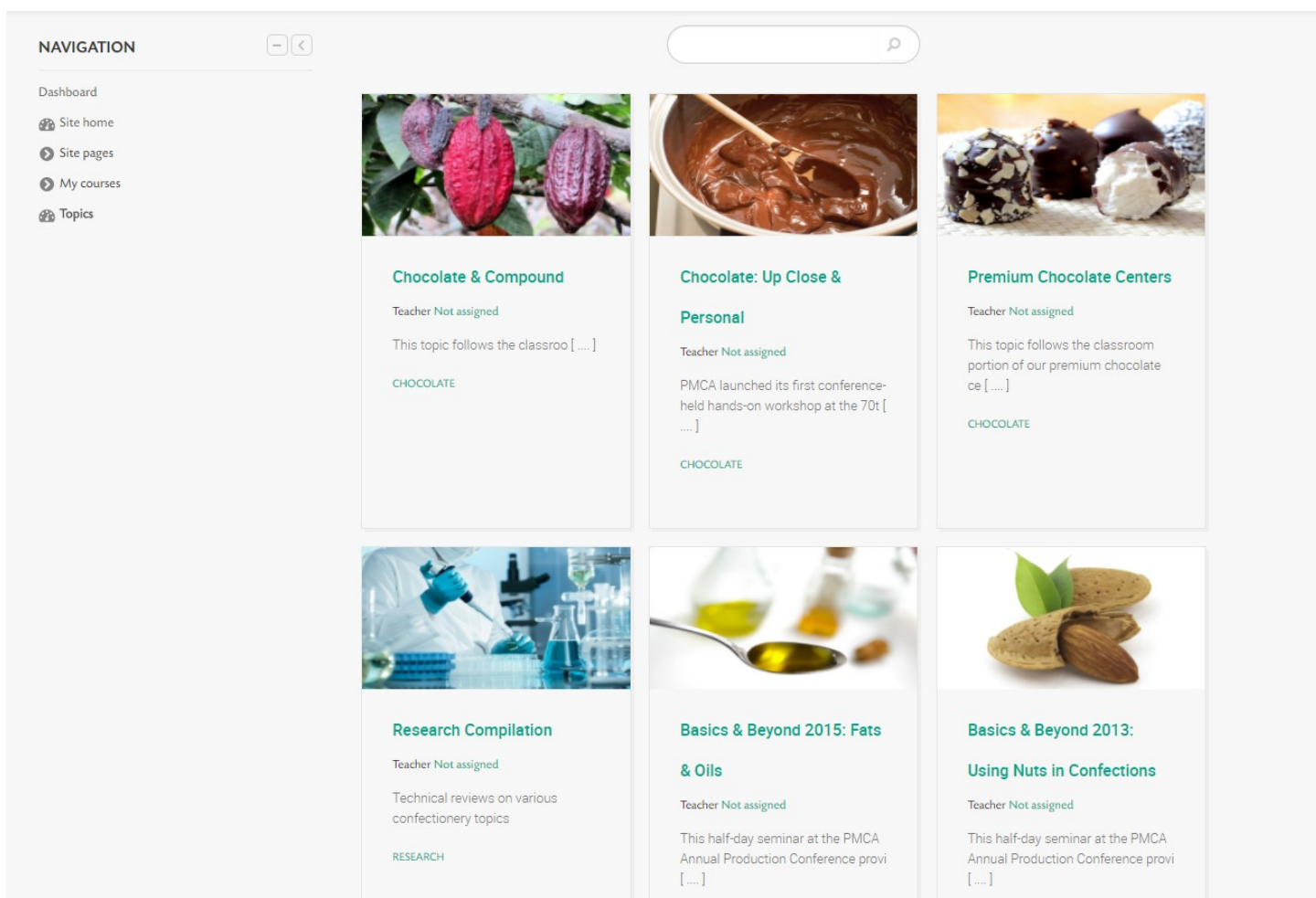
Introduction

📄 Introduction to Cocoa and Chocolate Presentation ☐

This presentation covers world confectionery markets, overviews on commodity markets and bean harvest, processing, sensory and quality.

📁 Hands-on Workshop: Cocoa Bean Origins Station ☐

Chocolate Manufacturing

Virtual Chocolate Plant Tour

You can always use the breadcrumbs at the top of the page to help you navigate back to your dashboard.

NAVIGATION

Dashboard

Site home

Site pages

Current course

  Chocolate & Compound

    Participants

    Badges

    Chocolate & Compound

    Introduction

    Chocolate Manufacturing

    Tempering

    Enrobing

    Moulding

    Sustainability

Your progress ?

Chocolate & Compound

Welcome!

This topic follows the classroom portion of our chocolate and compound short course. If you enjoy this topic, consider looking into joining the hands-on version in the future.
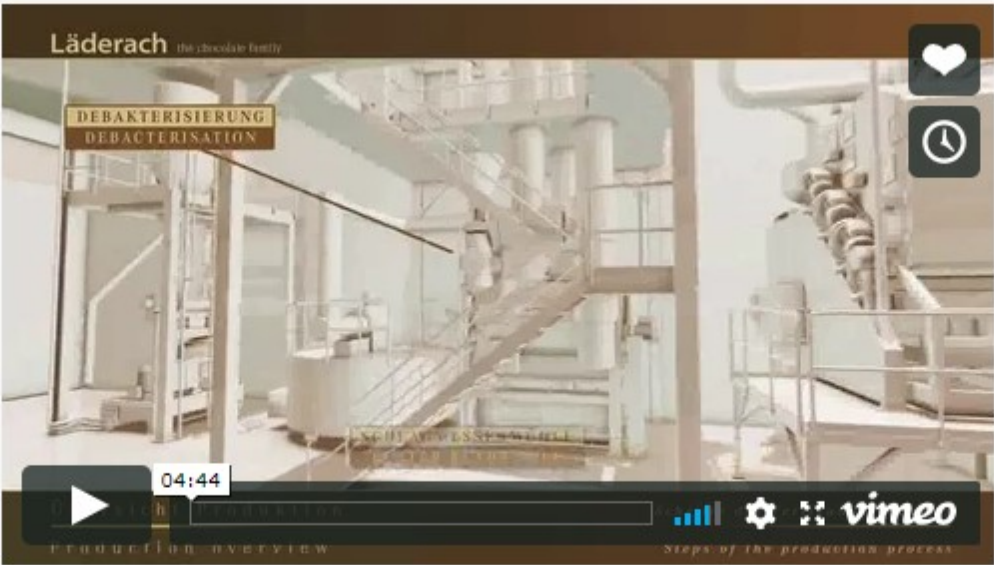
Meet the Instructors

Introduction

Introduction to Cocoa and Chocolate Presentation

This presentation covers world confectionery markets, overviews on commodity markets and bean harvest, processing, sensory and quality.

Hands-on Workshop: Cocoa Bean Origins Station