



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.

f t in



CHOCOLATE



CARAMEL



COLORS



PANNING



RESEARCH



WEBINARS



BASICS & BEYOND

WHAT WE OFFER CONFECTIONERY LEARNING

Access a variety of educational formats - there is something for every type of learner.



WEBINARS



TECHNICAL PAPERS



PRESENTATIONS



VIDEOS

Part I:

Your Dashboard



Welcome, Brandy Kresge



Dashboard

Customise this page

NAVIGATION

Dashboard

- Site home
- Site pages
- My courses
 - Chocolate & Compound
 - Premium Chocolate Centers

MY COURSES

- Chocolate & Compound
- Premium Chocolate Centers
- [All courses ...](#)

TAGS

basics and beyond caramel centers **chocolate**
cocoa origins cocoa processing colors confectionery
enrobing fats fsma fudge ganache gianduja heat-resistant meltaway molding moulding natural nuts
oils panning pmca processing research shell
moulding tempering toffee truffles webinar

COURSE OVERVIEW

[Chocolate & Compound](#)

[Premium Chocolate Centers](#)

LATEST BADGES

You have no badges to display

CALENDAR

November 2017						
SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

UPCOMING EVENTS

- Test
Today, 9:25 AM
» 10:25 AM
 - 72nd Annual Production Conference
Monday, 16 April, 6:00 AM
» Wednesday, 18 April, 10:00 AM
- [Go to calendar...](#)
[New event...](#)



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QUICK LINKS

- [Production Conference](#)
- [Short Courses](#)
- [Committees](#)
- [Research](#)

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.

The screenshot displays a web interface with two main sections: 'NAVIGATION' and 'MY COURSES' on the left, and 'COURSE OVERVIEW' on the right. The 'NAVIGATION' section is highlighted with a yellow border and contains a 'Dashboard' header and a list of links: 'Site home', 'Site pages', 'Site badges', 'Tags', 'Calendar', 'Site news', 'My courses' (with a dropdown arrow), 'Chocolate & Compound', and 'Premium Chocolate Centers'. The 'MY COURSES' section is highlighted with an orange border and contains 'Chocolate & Compound', 'Premium Chocolate Centers', and 'All courses ...'. The 'COURSE OVERVIEW' section on the right contains two large buttons: 'Chocolate & Compound' and 'Premium Chocolate Centers', both in teal text.

NAVIGATION [-] [←]

Dashboard

- 🏠 Site home
- 📄 Site pages
- 🏆 Site badges
- 🏷️ Tags
- 📅 Calendar
- 📰 Site news
- 📌 My courses
 - Chocolate & Compound
 - Premium Chocolate Centers

MY COURSES [-] [←]

- 🏠 Chocolate & Compound
- 🏠 Premium Chocolate Centers
- [All courses ...](#)

COURSE OVERVIEW [-]

[Chocolate & Compound](#)

[Premium Chocolate Centers](#)

Tags

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

The screenshot displays a user interface with three main sections: NAVIGATION, COURSE OVERVIEW, and MY COURSES. The NAVIGATION section includes links to Dashboard, Site home, Site pages, Site badges, Tags, Calendar, Site news, My courses, and sub-courses like Chocolate & Compound and Premium Chocolate Centers. The COURSE OVERVIEW section shows two course cards: 'Chocolate & Compound' and 'Premium Chocolate Centers'. The MY COURSES section lists the same two courses. A yellow box highlights the TAGS section, which contains a list of terms including 'basics and beyond caramel centers', 'chocolate', 'cocoa origins', 'cocoa processing', 'colors', 'confectionery', 'enrobing', 'fats', 'fsma', 'fudge', 'ganache', 'gianduja', 'heat-resistant', 'meltaway', 'molding', 'moulding', 'natural', 'nuts', 'oils', 'panning', 'pmca', 'processing', 'research', 'shell', 'moulding', 'tempering', 'toffee', 'truffles', and 'webinar'. The word 'chocolate' is bolded in the list.

NAVIGATION [-] <

Dashboard

- Site home
- Site pages
- Site badges
- Tags
- Calendar
- Site news
- My courses
 - Chocolate & Compound
 - Premium Chocolate Centers

MY COURSES [-] <

- Chocolate & Compound
- Premium Chocolate Centers

[All courses ...](#)

COURSE OVERVIEW [-]

Chocolate & Compound

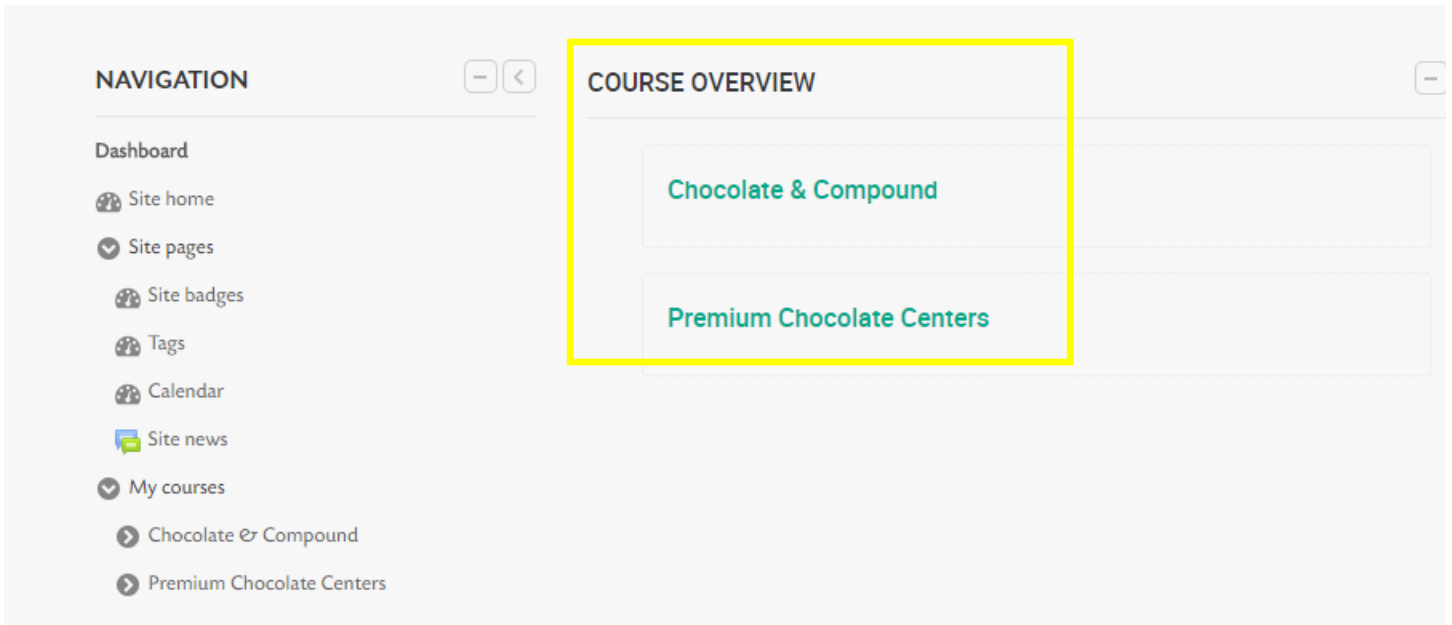
Premium Chocolate Centers

TAGS [-] <

basics and beyond caramel centers **chocolate**
cocoa origins cocoa processing colors confectionery
enrobing fats fsma fudge ganache gianduja heat-
resistant meltaway molding moulding natural nuts
oils panning pmca processing research shell
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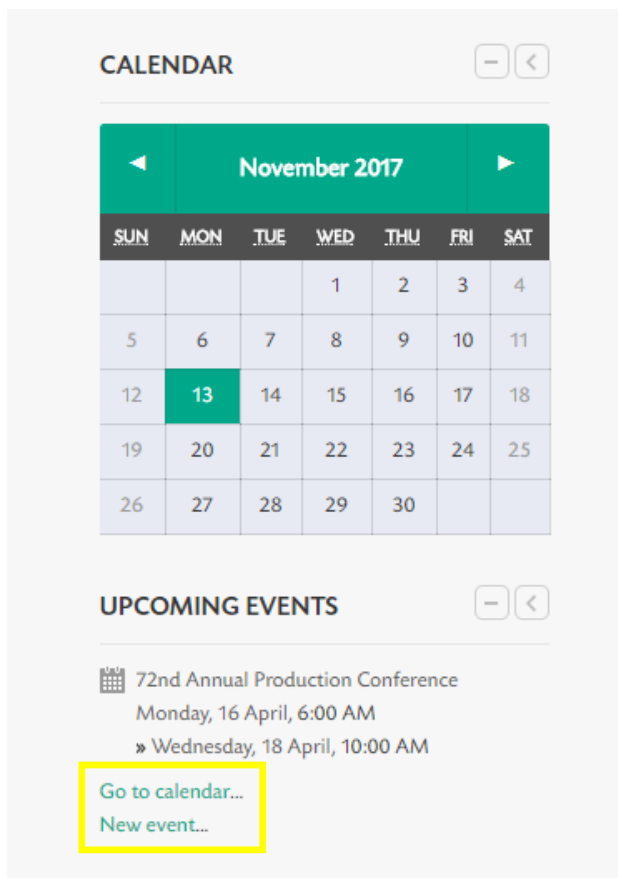
Course Overview

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

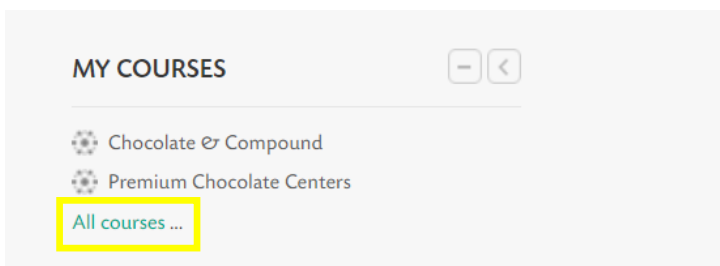
This area displays upcoming events such as short courses and the annual production conference. You can choose **Go to calendar** to view events in more detail. You can also choose **New event** to add your own event to your personal calendar.



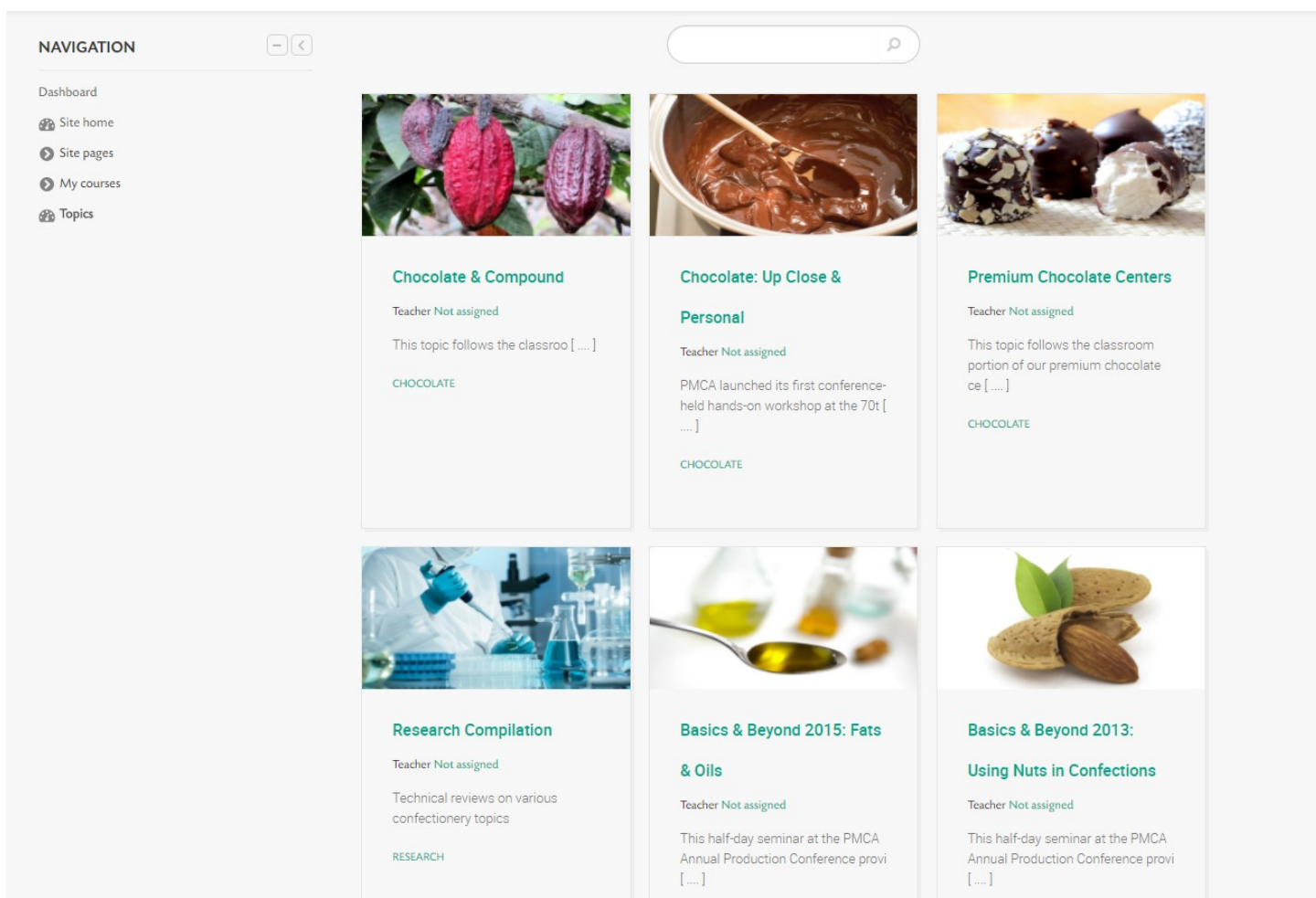
Part II:

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.

[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](#)

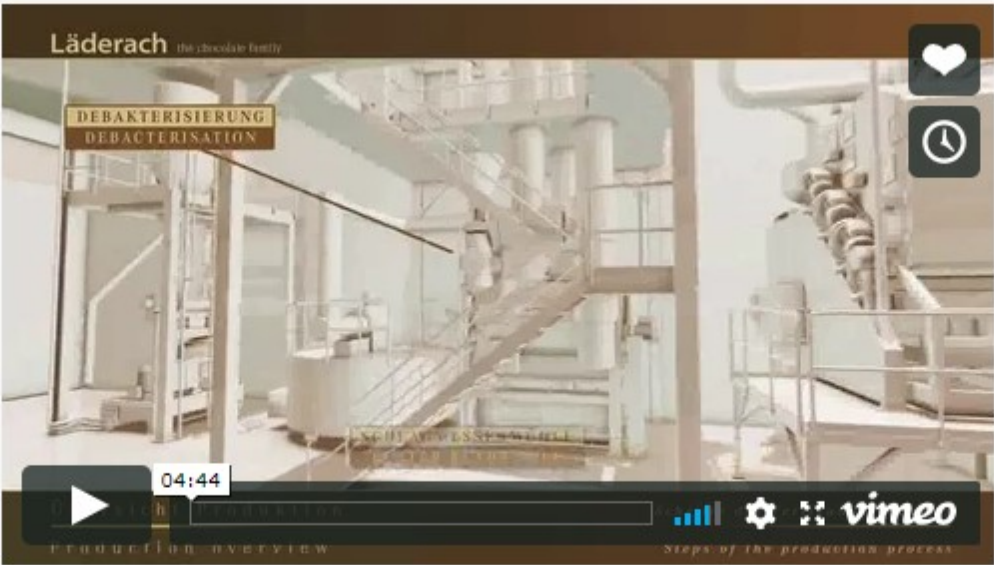
Introduction

-  [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](#)

Chocolate Manufacturing

Virtual Chocolate Plant Tour



production overview Steps of the production process

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

Dashboard > Chocolate > Chocolate & Compound

NAVIGATION



Dashboard

- 🏠 Site home
- Site pages
- ✓ Current course
 - ✓ Chocolate & Compound
 - Participants
 - Badges
 - Chocolate & Compound
 - Introduction
 - Chocolate Manufacturing
 - Tempering
 - Enrobing
 - Moulding
 - Sustainability

Chocolate & Compound

Your progress

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