

Registration

- \$995 – PMCA Member
 \$995 + cost of company membership – Non-Member
**see Fees section on reverse page for pricing*

Name

Company Name

Position

Address Line 1

Address Line 2

City/State/Zip Code

Phone

E-mail

Method of Payment:

- Check Enclosed
 Visa
 MasterCard
 American Express

Credit Card # Exp. date

Cardholder Name

Signature

Please fill out form and mail or e-mail to:

PMCA
2980 Linden St. Ste. E3
Bethlehem, PA 18017
P: 610-625-4655
E: info@pmca.com
www.pmca.com

This form may be duplicated

The Science & Sensory of Industrial Chocolate Manufacture

Sept. 18-20, 2019



Short Course Hosted by

UC DAVIS
**FOOD SCIENCE AND
TECHNOLOGY**



PMCA
Professional Manufacturing Confectioners Association
LEARN. CONNECT. GROW.

Developed and presented by the PMCA
Education & Learning Committee



Agenda Topics

Cacao Origins
Raw Materials
Manufacturing Processes
Sustainability
Food Safety & Quality
Troubleshooting

Additionally:

Hands-on exercises, demos, videos
Sensory training
Plant tour hosted by Barry Callebaut

Featuring a wine and chocolate tasting led by **Dr. Andrew Waterhouse**, *Executive Director of the Robert Mondavi Institute for Wine & Food Science*

Course Lead

Marlene Stauffer, *Blommer Chocolate Company*

Instructors

Dr. Linda Harris, *UC Davis*
Thalia Hohenthal, *Guittard Chocolate Company*
Peter Jamieson, *SPI Pharma*
Don Livingstone, *Mars Wrigley*
Rose Potts, *Blommer Chocolate Company*
Nico Tomaselli, *Lindt & Sprüngli*
Dr. Selina Wang, *UC Davis*

LEARN. CONNECT. GROW.

In keeping with its primary goals to promote better products through education and information, PMCA is pleased to offer a series of specialized training courses. Each course is held at the facilities of a confectionery manufacturer or an approved university facility, is conducted by well-qualified facilitators and provides both theoretical and hands-on training.

The program has been designed to create an opportunity for economical and practical training for employees of confectionery manufacturers of all sizes, and for suppliers who wish to become better versed in confectionery production. All courses are two-and-a-half to four days long in order to accommodate the regular job demands of participants.

Accommodations:

Registrants are to make their own hotel reservations.
Hyatt Place - UC Davis
173 Old Davis Rd.
Davis, CA 95616

Phone: 530-756-9500

Group name: PMCA Short Course

Room Rate: \$209.00 + state (8%) and local (5%) taxes per night

Parking: \$15.00 per day for hotel guests

Complimentary Breakfast: No

The cutoff date for room reservations is **Monday, August 19, 2019**. After this date, rooms will be released for general sale.

Fees:

\$995 **per person** for employees of PMCA member companies; \$995 **per person** + cost of membership for non-member companies. Please contact PMCA if unsure of your membership status.

Membership Payment Categories:

\$250.00 – Consultants, emerging companies and entrepreneurs

\$550.00 – Up to 100 employees working directly in the confectionery industry

\$750.00 – Between 100 and 1,000 employees

\$2,400.00 – More than 1,000 employees

Fee includes all course materials, lunches, a welcome event and shuttle transportation as needed. Light breakfast and snack items will also be available in the classroom, but attendees should arrange their own breakfast accommodations if needed.

Course Registration:

Course enrollment is limited. To register, complete the registration form included in this brochure and send it with payment to PMCA.

Conditions:

PMCA reserves the right to cancel the course or make changes in the course or instructors. If PMCA cancels the course for any reason, full refunds will be made. Cancellations by registered attendees will be accepted 30 days before the course starts subject to a \$50.00 cancellation fee. **After August 19, 2019, no refunds will be made. A substitute may be named at any time.**

Personal Liability:

PMCA, PMCA staff, course instructors and the host facility are not responsible for any personal injury or other condition sustained or arising during the course.