



For Immediate Release

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“PMCA Short Course Students Improve their Premium Chocolate Making Skills”

September 10, 2007, Bethlehem, PA — Twenty seven students from various companies successfully completed PMCA’s “*High Quality Chocolate Centers*” short course held August 21-24, 2007. PMCA, in cooperation with the Pennsylvania State University (PSU), were excited to work together on this course, which was conducted in PSU’s new, state of the art, Food Science Building classrooms and pilot plant.

This “hands on” course covered the basic recipe technology and shelf stability of a range of center confections and both small scale and larger scale manufacturing methods. One of the highlights of the course was a tour of *Asher’s Chocolates*, where several hundred different products are produced annually. **Jack Asher** himself provided an overview of the company’s history and philosophy and led the students through the Lewistown facility, offering tasting samples along the way.

In addition, students had the unique opportunity to learn from one of the world’s most well known and skilled chocolatiers, **Jean-Pierre Wybauw**. Among other accomplishments, Mr. Wybauw is the author of two award winning books on premium chocolates, is a judge for numerous International pastry and confectionery competitions and is a world renowned teacher and consultant to the industry. PMCA’s head instructor for the course and skilled technical expert, **Maurice Jeffery**, *Jeffery Associates, Inc.*, stated, “*We had a very good group of students who were immensely enthusiastic during both the theory and practical work.*”

Yvette Thomas, Administrative Director, *PMCA* commented, “*on behalf of PMCA, we’d like to sincerely thank all those companies and individuals who donated equipment, materials and time to help make this course a success. This could not have been possible without their generous support.*”

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For managing and coordinating the classroom and pilot plant facilities at PSU:

Kerry Kaylegian, Ph.D.
Director of Industrial Outreach

Gregory Ziegler, Ph.D.
Professor of Food Science

For donation of ingredients and equipment:

American Gourmet

Centerchem, Inc.

Asher's Chocolates

Gray & Company

Barry Callebaut

Wolfgang Candy Company

Bedemco, Inc.

World's Finest Chocolate Company

Students receiving a certificate of completion for the course:

Carmen Ametrano-De Abreu
Harry London Chocolates

Philadelphia Candies, Inc.

David Bolton
Lake Champlain Chocolate Co.

Ivonne Nill
Mars Snackfood USA

Ann Brinkerhoff
The Hershey Company

Chithra Panchapakesan
Mars Snackfood USA

William Copeland
CFC Chocolatier

Sheri Pauley
R.M. Palmer Company

Mike Deiling
Linette Quality Chocolates

Paul Prazak
Blue Bell Creameries

Jenna Derhammer
Blommer Chocolate Company

Bill Redden
Franz Haas Machinery

Diane Douglas
Concord Foods, Inc.

Heather R. Ritter
Asher's Chocolates

Blair Govan
Purdy's Chocolates

Korey Schaffer
Demet's Candy Company

Silvie Hardy
Purdy's Chocolates

James Silfies
Cargill Cocoa & Chocolate

Paul Jensen
Chocolate Madness

Rachel Sinley
Target Corporation

Ellen Jensen
Chocolate Madness

Clinton E. Staley
Asher's Chocolates

Mark Kline
Mars Snackfood USA

John Van Duyne
Mars Snackfood USA

Raymond Little
Mars Snackfood USA

Joanna Wentzel
Mars Snackfood USA

Spyros Macris

Jamie Yapsuga
Mars Snackfood USA

About PMCA:

PMCA is a non-profit international trade association in the confectionery industry whose goals are to provide open forums for the free exchange of technical information through its Annual Production Conference, to promote and direct basic and applied scientific research in the science of chocolate and confectionery through its Research Program at leading universities and to educate and train technical and manufacturing personnel worldwide through its Short Course Program. The organization was originally founded in 1907 as the Pennsylvania Manufacturing Confectioners' Association.

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