



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PMCA “CHOCOLATE AND COMPOUND MANUFACTURE AND USE” COURSE

July 17, 2009, Bethlehem, PA — The week of June 22, 2009 was action packed for the thirty students participating in PMCA’s popular short course, “*Chocolate and Compound Manufacture and Use*”.

On the first day, industry experts presented on topics ranging from the science of using the raw materials through the processing of finished product. Instructors provided various activities throughout the day to demonstrate certain aspects of the science and enhance the learning experience.

The practical part of the course started with a visit to see chocolate being made at the *Blommer Chocolate Company* in East Greenville, PA. Here the theory “came alive” as students were able to see the process in operation from raw cocoa beans to bulk chocolate and its use in molded blocks and chocolate drops as well as the production of cocoa powder of many colors by “state of the art” methods.

Wolfgang Candy Company, York, PA generously made room in their busy schedule once again, to host the PMCA students for the “hands on”, practical portion of the course. Students had the opportunity to individually hand temper chocolate and use it to make products such as clusters, molded items and hand dipped centers. They were also able to experiment with several different variables on a commercial enrober to gauge the effect each had on the resulting quality of the product. Each student also learned to produce products such as hollow bunnies and turkeys on a commercial molding line.

On the final day of the course students evaluated the finished product from the hands on experience and discussed quality control issues. Students filled many bags and boxes with their creations and said so long to all the friends they made, or met again, during the course.

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2009 Chocolate & Compound Course Student Commentary: *“I enjoyed the class very much. I fulfilled what I came here for and more. I have learned so much and have a renewed excitement for chocolate! Thanks! The hands on work was very interesting and useful, it was good to learn process parameters and trouble shooting in the line. Presenters were very knowledgeable in their areas of expertise. Had great application knowledge.”*

The Chocolate & Compound course included two guest speakers. Beth Kimmerle of *Porcupine Product* provided an interesting look at the history of chocolate moulds and had antique samples available for the class to view. Beth also brought some sweet treats to the course for students to enjoy throughout her presentation. Among many other accomplishments, Ms. Kimmerle is a well known candy historian and author, has made appearances on the History Channel and The Food Network and is author and editor of PMCA’s History Book entitled *“Sweet Times”*.

Delighting the class with his wit and artistic skill, Mr. Brian Donaghy, *Tomric Systems, Inc.* demonstrated hand tempering, molding and decorating techniques, during the course. Mr. Donaghy is the Corporate Pastry Chef at Tomric and was instrumental in the development of their New World Chocolate line.

The success of a course of this type involves many months of planning along with participation and contributions from a variety of PMCA member companies.

Instructors for the course and their corresponding companies were as follows:

Kelly Austin, *Clasen Quality Coatings*

Peter Jamieson, *Corn Products U.S.*

Marlene Stauffer, *Blommer Chocolate Company*

Dennis Zak, *TMResource, LLC*

The following companies made a variety of contributions to the course:

Student Welcome Event sponsor

AarhusKarlshamm

Ice Cream Tasting

Blue Bell Creameries

For Donation of Supplies & Equipment

Hans Brunner GmbH

Readco Kurimoto LLC

Tomric Systems, Inc.

Tricor Systems, Inc.

The Warrell Corporation

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The following students received a certificate of completion for the course:

Rob Bowen

McCormick & Company

Britt Brockhage

Schebler Food Equipment

Zach Campbell

Blommer Chocolate Company

Ryan Cloak

Kerry, Inc

Kimberly Cooper

R.M. Palmer

Ashlee Forquer

Kerry Ingredients

Scott Hetherington

Industrial Food Ingredients

Joshua Jerdan

R.M. Palmer

Sally Kahl

R..M. Palmer

Eckhart Kiesel

Ciranda

Jill Kovach

The Nutec Group

Doris Lau

Snyder's of Hanover

Drew LeBlanc

AarhusKarlshamm

Amy S. Lee

Sensient Flavors LLC

Bob McCullough

Blommer Chocolate Company

Elaine Miller

Wolfgang Candy Company

Justin Olanin

R.M. Palmer

Michael Otto

Wolfgang Candy Company

Melissa Pantano

Ottens Flavors

Paul Prazak

Blue Bell Creameries L.P.

David Ramirez-Moreno

R.M. Palmer

Rosa Regalado

Palsgaard Incorporated

Megan Rose

Clasen Quality Coatings

Lisa Ruch

R.M. Palmer

Gus Skapek

Hosokawa Confectionery

Jim Smith

Clasen Quality Coatings

Beth Tirio

The Hershey Company

Randy Weit

Cargill Cocoa & Chocolate

Dave Werner

Clasen Quality Coatings

Kim Yoder

Cargill Cocoa & Chocolate

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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