



**FOR IMMEDIATE RELEASE**

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

*July 19, 2011 - Bethlehem, PA* — The week of June 20, 2011 was action packed for the thirty students participating in PMCA’s popular short course, “*Chocolate and Compound Manufacture and Use*”.

Experienced industry professionals led the class through a series of presentations on topics ranging from the use of raw materials through processing finished product. In addition, participants had the opportunity 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 hosted the hands on portion of the course. Students had the opportunity to hand temper chocolate and use it to make products such as clusters, molded items and hand dipped centers. They also experimented with several different variables on a commercial enrober to gauge the effect each had on the resulting quality of the product. Students also produced hollow bunnies, and other items on a commercial moulding line.

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

2011 Chocolate & Compound Course Student Commentary:

*“Class could not have been better. Anyone could take this class and leave with a wealth of knowledge on all topics.”*

*“Great experience overall - loved it, learned a ton of things I never knew and would recommend to anyone.”*

*“Instructors were excellent, great people, very knowledgeable and helpful. Would answer any questions and were very professional.”*

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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:

**Peter Jamieson**, *Corn Products U.S.*

**Stacy Reed** – *Cargill Cocoa & Chocolate*

**Eric Schmoyer** – *Barry Callebaut*

**Marlene Stauffer**, *Blommer Chocolate Company*

**Russell Tietz** – *Clasen Quality Coatings*

**Dennis Zak**, *TMResource, LLC*

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

#### **For Donations of Product, Supplies & Equipment**

*Barry Callebaut*

*Cargill Cocoa & Chocolate*

*Carle & Montanari*

*Clasen Quality Coatings*

*Corn Products U.S.*

*Hans Brunner GmbH*

*Tricor Systems, Inc.*

*The Warrell Corporation*

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

**Michael Auda**

*Blommer Chocolate Company*

**Shane Balch**

*Asher's Chocolates*

**Carly Bombolevicz**

*Blommer Chocolate Company*

**Rich Boyer**

*Tastysnack Quality Foods*

**Juan Campomanes**

*The Hershey Company*

**Troy Costella**

*Tastysnack Quality Foods*

**Vanessa D' Cruz**

*Ghirardelli Chocolate Company*

**Eric Dillon**

*DeMet's Candy Company*

**Joshua Evans**

*Signature Brands*

**Wade Fitzkee**

*Tastysnack Quality Foods*

**Melanie Hall**

*The Hershey Company*

**Sean Hart**

*McCormick and Company, Inc.*

**Barry Heinbaugh**

*Blommer Chocolate Company*

**Chris Kitchen**

*DeMet's Candy Company*

**Carl Matthews**

*Asher's Chocolates*

**Kevin McGuire**

*Cocoa Services*

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**Jose Moreno**

*Transmar Commodity Group*

**Tom Oliver**

*AAK USA Inc.*

**Elizabeth Ortiz**

*Wolfgang Candy Company*

**Matthew Parmley**

*Savage Bros.*

**Mandeep Patel**

*Nestle R&D, Inc.*

**Marcus Paul**

*DeMet's Candy Company*

**Mike Scouten**

*Hosokaswa Bepex*

**Tiffany Shands**

*Frankford Candy*

**Samantha Shenberger**

*Cargill Cocoa and Chocolate*

**S. Michael Sigmundsson**

*AFP-Advanced Food Products*

**Allan Sirotkin**

*Green River Chocolates*

**Dennis Sullivan**

*Land O' Lakes*

**Tiffany Watts**

*Oasis Living Cuisine*

**Josh Wegner**

*DeMet's Candy Company*

**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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