



Chocolate & Compound Course Attendees 2015

Melissa Barr

Palmer Candy Company

Ariel Butera

Wolfgang Candy Company

James Carman

DeMet's Candy Company

Erin Crane

DeMet's Candy Company

Cindy Cosmos

Bell Flavors & Fragrances, Inc.

Angela Dennis

DeMet's Candy Company

Ramona Goris

DeMet's Candy Company

Daniel Gotwalt

Wolfgang Candy Company

José Gutiérrez

Fábrica de Dulces y Chocolates La Esperanza SA

Michael Hayes

DeMet's Candy Company

Nancy Hunt-Harvey

DeMet's Candy Company

Tracy Jaico

Ingredion, Inc.

Katy Kaja

Clasen Quality Coatings

Mike Karr

Bauermeister, Inc.

Shatia Linton

Cargill Cocoa & Chocolate

Ed Luck

Jerome & Horner

John Macris

Philadelphia Candy Company

Christina McPherson

Ghirardelli Chocolate Company

Omid Mehrayin

Jerome & Horner

Bill Proksa

Savage Bros.

William Rodriguez, Jr.

DeMet's Candy Company

Sara Samala

Gertrude Hawk Chocolates

Michael Sinclair

Jerome & Horner

Samantha Susavidge

The Warrell Corporation

Sharon Tyson

DeMet's Candy Company

Soni Ummadi

Ghirardelli Chocolate Company



Meet the Instructors



Marlene Stauffer, Course Lead
Blommer Chocolate Company
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Tel. 215-679-4472

Marlene Stauffer graduated from The Pennsylvania State University with a food science degree in the College of Agriculture. She has been with Blommer Chocolate Company since 1982. Her role is in regulatory compliance, regional quality assurance and managing sustainability programs. She also offers support for all aspects of raw materials, manufacturing, quality systems, product development and technical assistance for customers. Certifications include Internal Auditor by SAI Global and Advanced International HACCP Alliance. Marlene has been an instructor at several NCA, PMCA and university classes and spoken at PMCA, BCMA, AACT and CASA events.

Marlene is a member of the PMCA Membership and Marketing, Long Range Planning and Education and Learning committees. She is also an active member of the Institute of Food Technologists, American Association of Candy Technologists, the NCA Chocolate and Regulatory and Health and Nutrition Committee, Board Member of FARRP (Food Allergy Resource and Research Program) and PA Food Industry Group. She is a past recipient of the Marie Kelso Award and past president of PMCA.



Pete Jamieson
Atlas Point Technical Services
pete.jamieson@atlas-point.com
Tel. 302- 897-8109

Peter Jamieson is a lead food scientist for Atlas Point Technical Services. Over the past 17 years in the food industry Pete has acquired extensive working knowledge and expertise in value-added ingredient formulation and processes covering a wide variety of confectionery applications. Although his food science education – from the University of Delaware – was mostly theoretical and chemistry based, he has developed a great appreciation for the “art” within the industry. Subsequently he has become very involved with the PMCA at all levels - as a student, instructor, author and committee member – to not only learn, but also help the organization’s continuing effort to bring the “science” and “hands on” understanding together.



Mark Jarrard
Kerry Ingredients
mark.jarrard@kerry.com
Tel. 608- 201-8434

Mark received his master’s degree in food science from the University of Georgia in 2006. During his career in research and development he has worked to bring a variety of products from imagination to the store shelf. Today Mark is the R&D manager for Chocolate and Confections for Kerry in North America. In this role, he leads the North American R&D team in the development of new chocolate, compound and confectionery products for multiple end-use markets such as frozen desserts, sports nutrition and retail confections. Interestingly enough, after nearly a decade in the candy business, he has yet to have a cavity (knock on wood).



Joe Sofia
Cargill Cocoa & Chocolate
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Tel. 717-626-3654

Joe Sofia graduated from Cornell University with a degree in chemical engineering and spent 10 years working for Nestlé USA in engineering, R&D and manufacturing before joining Peter's Chocolate as a district sales manager in 1995. Joe worked at Nestlé 18 years until the Peter's brand was acquired by Cargill in 2002. He is currently Cargill's chocolate specialist in Lititz, PA, working on his thirtieth year in the confectionery industry. Joe is an instructor for Cargill's Chocolatier's Workshop; he has hosted seminars and demonstrations at the Philadelphia Candy Show and Sweets & Snacks EXPO and serves on the instruction team for the RCI Chocolate Boot Camp. Among other hobbies, Joe enjoys making chocolates in his spare time in his home candy kitchen.



Ed Wilson
Retired, AAK USA
edwilsonllc@gmail.com
Tel. 201-463-8977

Ed has 19 years of experience in technical sales and service functions at AarhusKarlshamn USA, Inc. in New Jersey. Prior to this he spent 15 years in chocolate and compound manufacturing. Ed majored in industrial management while attending The College of Philadelphia and Glassboro State University. He has participated in short courses sponsored by universities and trade organizations. Ed is currently active in associations such as PMCA, AACT, IFT, NCA and AOCS.



Kim Yoder
Cargill Cocoa & Chocolate
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Tel. 717-626-3252

Kim Yoder is the Sr. Technical Services Manager for Cargill's North American Cocoa & Chocolate business. She is responsible for managing the technical relationships with Cargill's cocoa and chocolate customers. This includes collaborating with customers to create new and innovative products that will succeed in the market, providing educational support on Cargill's product lines, and coordinating efforts across Cargill.

Kim joined Cargill in 1997 and has held several roles in the areas of microbiology, technical services, and quality. Prior to taking on her current role in May of 2010, Kim was the product development manager for Cargill's North America Cocoa & Chocolate business.

Kim received a B.S. degree in microbiology from Montana State University- Bozeman. She, her husband, and son reside in Manheim, Pennsylvania.