



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PMCA “FOOD SAFETY AND QUALITY” COURSE

June 29, 2012 - Bethlehem, PA — Twenty eight students completed PMCA’s *Essential Programs for Quality & Food Safety in the Confectionery Industry* course held April 3-5, 2012.

As the growing issues surrounding Food Safety and Quality continue to challenge many companies, PMCA’s Education and Learning committee hosted a course addressing the needs of the confectionery industry from a practical, production oriented perspective.

The course addressed the basics of a Quality Management program including document control, policies, manuals, pre-requisite programs, internal auditing and corrective action. Several of the most common hazards were covered such as environmental monitoring, allergens, foreign material prevention and sanitation. An overview of HACCP and Risk Assessment was provided along with a look at GFSI Audit Schemes and coverage of several important aspects of the Food Safety Modernization Act.

Asher’s Chocolates graciously hosted a live, mock audit at their Souderton facility and teams of students presented their findings. This experience offered participants the opportunity to gain perspective from an auditor’s point of view, providing them with greater knowledge of what to expect, and what to prepare for, during a real audit.

2012 Quality and Food Safety Course Student Commentary:

“I think this was an excellent value, great selection of content and wonderful presenters.”

“One of the best I have ever attended.”

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PMCA Quality and Food Safety Course (page 2 of 3)

Course Instructors:

David Blomquist, *Ecolab Food & Beverage*

Roger Bont – *Cargill, Inc.*

Charles Deibel – *Deibel Laboratories*

David Ludwig – *Pine Consulting, Inc.*

Tom Mackie – *Quality and Food Safety Consulting LLC*

Laura Shumow - *NCA*

Marlene Stauffer, *Blommer Chocolate Company*

Dan Winter – *Neogen Corporation*

Kim Yoder, *Cargill Cocoa and Chocolate*

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

Shane Benedict

Blommer Chocolate Company

Timothy Branaman

Clasen Quality Coatings

Jodi Grace

The Warrell Corporation

Elena Cay

Thompson Brands

Kathy Fritzler

Blommer Chocolate Company

John Gibbs

Bazooka Candy Brands, div. of Topps

David Hackman

Cocoa Services

Amy Hartman

The Warrell Corporation

Jim Hicks

Philadelphia Candies, Inc.

Barry Johnson

VernDale Products, Inc.

Mary Johnson

Transmar Commodity Group

Gina Konnick

Bazooka Candy Brands, div. of Topps

Mat Lefebvre

Lindt & Sprüngli USA

Steve Marcanello

Asher's Chocolates

Hector Martinez

Cortés Hermanos & Co.

Jose Moreno

Transmar Commodity Group

Joe Orcutt

Tomric Plastics

Paul Petrikonis

Topps Company

Samanatha Queman

Blommer Chocolate Company

David Reid

Lindt & Sprüngli USA

Jason Ritchie

RM Palmer Company

Patrick Setter

Nancy's Candy Company

John Smedema

Clasen Quality Coatings

Tim Smith

The Warrell Corporation

Jack Statz

Clasen Quality Coatings

Doug Walsh

Transmar Commodity Group

David Ward

Guittard Chocolate Company

Martha Zapata

Asher's Chocolates

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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