



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PMCA “FOOD SAFETY AND QUALITY” COURSE

July 30, 2014 - Bethlehem, PA — Nineteen students completed PMCA’s *Food Safety and Quality – Essential Programs for the Confectionery and Food Industry* course held June 10-12, 2014.

As the 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. Participants worked in teams throughout the week to build a HACCP plan of their own. The similarities and differences of the various GFSI Audit Schemes were presented as well as coverage of several important aspects of the Food Safety Modernization Act.

Asher’s Chocolates graciously hosted the students for a *hands on*, mock inspection at their Souderton facility. This experience offered participants the opportunity to gain perspective from an inspector’s point of view, providing them with insight on what to expect and prepare for during a real inspection or audit.

Students completing this course received a *HACCP Awareness and Self Inspection Training Certificate*.

Course Instructors:

David Blomquist, *Ecolab Food & Beverage*

Roger Bont – *Cargill Food Safety, Quality and Regulatory*

Charles Deibel – *Deibel Laboratories*

David DiPrato – *Novus XRay*

Tim Hendra – *Neogen Corporation*

Steve Hilliard – *Penn Quip*

Zara Khalelli – *NCA*

John Klinge - *Eriez*

David Ludwig – *Pine Consulting, Inc.*

Tom Mackie – *Quality and Food Safety Consulting LLC*

Marlene Stauffer, *Blommer Chocolate Company*

Kim Yoder, *Cargill Cocoa and Chocolate*

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The following students received a *HACCP Awareness and Self Inspection Training Certificate*:

Leigh Campbell
Asher's Chocolates

Corinne Dahlberg
Blommer Chocolate Company

Debra Flinn
Topps Company

Joshua Fluegel
Topps Company

Erica Frye
Chris Candies, Inc.

Lesley Gamper
Ghirardelli Chocolate Company

Rebecca Hall
DeMets Candy Company

Jessica Kara
Just Born, Inc.

Sherry Kargher
Kargher Confections

Lori Kerscher
RM Palmer

Zara Khaleeli
National Confectioners Association

Robert Lange
Thompson Brands

Sis Malley
Malley's Chocolates

Lauren Mizenko
Topps Company

Bob Rada
Blommer Chocolate Company

Victor Rivera
DeMets Candy Company

Chio Saeteurn
Ghirardelli Chocolate Company

Gary Sturm
Nancy's Candy Company

Jodie Wenrich
RM Palmer

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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