

ATTENDEE INFORMATION

Moses Bayon
Gertrude Hawk Chocolates

Carmen Fung
Ghirardelli Chocolate Company

Henry Nurianto
Dare Foods Limited

Faith Bollard
Esther Price Candies Corp.

Gary Hill
Richardson Brands

Heather Primeau
Richardson Brands

Evan Bollers
Signature Brands LLC

Nancy Hunt-Harvey
DeMet's Candy Company

Daniel Punzal
Blommer Chocolate Company

Tracy Brenner Pogan
Dare Foods Limited

Morgan Kahilainen
Kenny's Candy & Confections

Simon Rodriguez
Star Kay White

Lynn Bretz
Reimer's Candies

Tara Levin
David Michael & Co.

Esther Sanchez
Centerchem

Sean Burns
Sollich North America, LLC

Ron Ligeras
Star Kay White

Nate Schmitz
Kenny's Candy & Confections

Marco Casinghini
Lindt & Sprüngli

Sarah Mann
Gertrude Hawk Chocolates

Kim Swisher
Blommer Chocolate Company

Erin Crane
DeMet's Candy Company

Salvatore Martone
MGM Grand Las Vegas

Donnie Tineo
Star Kay White

Douglas Dressman
Esther Price Candies Corp.

Joe Mize
BENEO, Inc.

Lea Wetzel
Lindt & Sprüngli

Alisha Duesler
Richardson Brands

Natalie Myers
Colorcon

Bernadetta Zyskowski
Silesia Flavors

Dan Forgey
Norman Love Confections

Raynald Nolin
Food Science Tech, Inc.

MEET THE INSTRUCTORS



Michelle Frame, Course Lead

Victus Ars

michelle.frame@victusars.com

Michelle Frame founded Victus Ars, Inc., a confectionery consulting business in Chicago, IL, in June 2014 after 23 years at candy (and related) companies. A variety of bench top confectionery equipment allows Michelle and the Victus Ars team to develop a wide range of prototype samples for clients. Additionally, Michelle travels to customers' facilities to review processes for efficiency, train operators on confectionery techniques and provide support for new product start-ups.

Previous to Victus Ars, Inc., Michelle was food innovation director at The Swiss Colony. There, she implemented a recipe software system, a stage-gate software system and formalized the commercialization process. In addition, she managed the development of 250+ new items for The Swiss Colony food gift catalog and designed two lines of co-branded petits fours. Other technical management roles in Michelle's career included R&D director at Kerry Ingredients and Flavors - Sweet BU and technical director at QA Products. Michelle's bench top and production skills were honed at Mantrose, Just Born, and M&M/Mars.

Michelle has a degree in food science from Purdue University. She is facilities chair and a past president of National AACT, a student mentor and panning instructor for PMCA and has instructed the chocolate panning lecture and lab at the University of Wisconsin-Madison Confectionery Residence Course for the past 10 years. She is active in NCA and IFT as well.



Scott Bergeron

Mantrose-Haeuser

scott.bergeron@mantrose.com

Scott Bergeron has been a food and pharmaceutical sales manager at Mantrose-Haeuser since 2014 and is based out of Westport, CT. Scott attended the University of Rhode Island for his bachelor's in chemistry and the University of New Hampshire for his master's in analytical chemistry. Prior to his work in the confectionery industry, Scott was an applications manager for an analytical lab equipment company.



Pam Gesford
The Hershey Company
pgesford@hersheys.com

Pam is a staff scientist for The Hershey Company where she works in sweets and refreshment research investigating new technologies, ingredients and processing. She is an active member in the PMCA serving on the Program Committee. She has taught for the PMCA panning course, NCA panning short course and resident course as well as previously for the Triton College Confectionery Course.

Throughout her career, Pam has considered herself very privileged to work with and get to know the fine people who work in the candy industry. Pam began her career in the candy industry at Hershey Foods. Working in product development, she was involved in chocolate and non-chocolate confectionery products from bench-top concept development to production start-ups. Pam then went on to become R&D manager for the former Herman Goelitz Candy Co., now the Jelly Belly Candy Company. She formulated new flavors for the Jelly Belly line as well as numerous other confections for the Goelitz Confections brand. She also was technical service manager for the food and confectionery division at Colorcon, where she provided technical assistance to customers and led the product development efforts for new specialty products. Pam was also technology manager for Perfetti Van Melle USA, Inc where she ran both R&D and the quality assurance departments. Before rejoining The Hershey Company, Pam was a senior consultant with Knechtel, Inc. where she assisted clients with R&D, technical training, and troubleshooting. Pam graduated from Pennsylvania State University with a bachelor's degree in biology. She also attended additional food science courses at PSU.



Michael Gordon
Capol LLC
gordon@capol-llc.com

Michael received his B.S. in marketing from Northern Illinois University, along with a minor in manufacturing engineering technology. He has worked in the confectionery industry all his life, where he started as an unpaid enrobing line operator at the age of six in his family's candy business. In 2006 Michael joined the Georgia Nut Company where he was the R&D manager through 2012. In his current position as the director of technical sales for Capol LLC, he supports confectioners throughout North America on the use of Capol confectionery surface treatment agents including the polishing of panned confections, the oiling of starch molded gums and anti-sticking agents for extruded confections.

Throughout his career, Michael has developed products across a wide range of confectionery processes, including enrobing, one-shot depositing, hollow shell molding, toffees and brittles, hot panning, chocolate panning and hard panning.



Anthony Habib
Habib Global Consulting
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Anthony Habib is the principal of Habib Global Consulting. He has been in the confectionery industry for more than 25 years – well, more if you count overtime! He was introduced to the industry by his father-in-law, Paul Adelhelm, at Dae Julie/Candyland Candies in 1991, and received education and guidance from many leaders in the industry. He also worked for Jelly Belly Candy Company for 15 years, rising to the position of director of domestic manufacturing. He is now working to make sure Paul’s concerns that “the next generation of candy makers” are properly trained.



Peter Jamieson
Atlas Point Technical Services
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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.



Walter Vink
Vink Associates Inc.
vinkinc@att.net

Walter is a consultant specializing in technical services for the confections and pharmaceutical industries. He has over 40 years’ experience in confections technology. His background includes work in research and development, management, development of new products, process modernization, and employee training. Walter retired from LifeSavers in 1989 as director of confections technology and founded Vink Associates that year.

Walter has participated in many confections industry seminars as a speaker and moderator. He has been an instructor at the National Confectioners Association, the Retail Confectioners International Candy School and course director for the PMCA hard handy and panning courses.

He is author of numerous technical articles and co-author of a variety of patents in the confections field. He received the 1989 Crystal Award for his paper *Dextran in Hard Candy* and was the 1991 recipient of the Stroud Jordan Award for his many contributions to the candy industry.

Walter graduated from George Washington University with a B.S. in chemistry.