

ATTENDEES

Charlie Albrecht
Savage Bros. Co.

Jacob Fay
Prova, Inc.

Peter Lind
Lake Champlain Chocolates

James Armstrong
DeMet's Candy Company

Zachary Freed
AAK

Nadia Murray
Sconza Candy Company

Lindsey Augusta
Malley's Chocolates

Denise Germain
Galloway Company

Bill Proksa
Savage Bros. Co.

Omar Castano
Toronto, ON

Michael Hasler
Galloway Company

Sara Samala
Gertrude Hawk Chocolates

Sebastian Clemens
Bühler

Sarah Khan
Reach Organics

Kevin Straub
Creo Chocolate

Megan Coffey
Victus Ars Inc.

Darlene Kramer
Blabbermouth Chocolates

Josh Wegner
DeMet's Candy Company

Erin Crane
DeMet's Candy Company

MEET THE INSTRUCTORS



Mark Heim

R. Mark Heim Confectionery Consulting
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Mark is currently an industry consultant at R. Mark Heim Confectionery Consulting.

He retired from Hershey as a Hershey Fellow in R&D, after 38 years studying the art and technology of traditional and contemporary sugar and chocolate confections, and developing new confections and confectionery systems, with development from concept to production.



Randy Hofberger

R&D Candy Consultants
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I have a BS and MS in food science from the University of Wisconsin-River Falls and the University of Illinois, respectively. My first job was with Carnation Co. in quality control and production. Working as QA manager at Ward-Johnston in Chicago, the company was acquired by Nestlé. After moving to its Burlington, WI facility, I did QA and technical applications before becoming the technical manager of the Peters Chocolate Division. I remained at Nestlé's

technical application group until starting R&D Candy Consultants in 2008 assisting people with their confectionery challenges.

I am involved with AACT holding local and national officers positions including National President 2012-2014. At RCI I have been an instructor at the Pulakos Candy School, Chocolate Boot Camp, creams, fondant, fudge and caramel courses. I was honored with their Henry Bornhofft Award. At UW-Madison I have been an instructor at the Candy School and its functional confections course.

I have lectured in the past at the Phil National Candy Show and PMCA. I have also contributed technical articles to Candy Industry (Favorite Formulations), Manufacturing Confectioner, AIB (technical bulletin), co-authored two chapters for books by Y.H. Hui and others. In 2014 I was inducted into the Candy Hall of Fame. Personal interests include candy making, hiking, cooking, traveling, biking and kayaking.