

ATTENDEES

Emily Brau
Cargill

Will Hurt
Old Kentucky Chocolates

Betsy Raasch
Ghirardelli Chocolate Company

Idalee DiGregorio
Dynamic Strategies Catering

Maya Keller
Gamay Food Ingredients

Jason Ritchie
RM Palmer Co.

Evan Dodd
Haskell

Sarah Mann
Barry Callebaut

Fida Skayem
Fascia's Chocolates

Binu Eapen
AAK USA

Deb Niessen
Gamay Food Ingredients

Kevin Straub
Creo Chocolate

Stephen Ganter
Blommer Chocolate Company

Dave Parette
Frankford Candy & Chocolate Co.

Heather Young
Mother Murphy's

Evan Glynn
Lindt & Sprüngli

Kinjal Patel
Firmenich Inc.

Long (Joe) Zou
Bunge Loders Croklaan

Bill Hurt
Old Kentucky Chocolates

Tulsi Patel
Symrise

MEET THE INSTRUCTORS



Kim Yoder, Course Lead
Barry Callebaut
kim_yoder@barry-callebaut.com

Kim Yoder is the senior manager - corporate relationships (R&D) at Barry Callebaut. She is responsible for managing the technology/R&D relationships with Barry Callebaut's corporate customers. This includes collaborating with R&D, marketing, purchasing, quality, regulatory affairs and supply chain to create new and innovative products, from conception to launch, that will succeed in the market. In addition, Kim supports her customers by educating them on the best use of Barry Callebaut's product

line for their applications, seeks productivity solutions, assists with plant startups and acts as the voice of the customer within her company.

Kim received a B.S. degree in microbiology from Montana State University-Bozeman. For the past 20 years she has dedicated herself to the cocoa and chocolate industry. She joined Cargill in 1997 and held many roles spanning across applications, product development, quality, and technical services. In February 2016, she joined Barry Callebaut and continues to utilize her knowledge of the industry to help meet the challenges of her customers.

Kim is a member of the Professional Manufacturing Confectioners Association (PMCA) Education Committee, had served as an instructor for many short courses and sits on the board of directors. She is a member of the American Association of Candy Technologists and the National Confectioners Association. She is also a member of the Retail Confectioners International or RCI, where she is an instructor at RCI's Chocolate Boot Camp.



Jim Bourne
Hilliard's Chocolate System
jbourne@hilliardschocolate.com

Jim Bourne is President and owner of Hilliard's Chocolate System, a supplier of chocolate melting, tempering, coating and cooling equipment. Throughout Jim's 42 years in the industry he has been active with the Retail Confectioners International, National Confectioners Association and Kettle Committee. Bourne has instructed at every RCI Pulakos Candy School and Chocolate Boot Camp since 1985. Jim was inducted into the Candy Hall of Fame in 2012.



Brian Donaghy
Tomric Systems, Inc.
bdonaghy@tomric.com

Brian Donaghy is currently the corporate chocolatier and innovation center manager for Tomric Systems, Inc. of Buffalo, NY. At Tomric he is responsible for training and customer support of all Tomric products but spends most of his time coZaching and training on Selmi chocolate handling equipment in Buffalo and throughout North America. His passport includes numerous stamps from cacao origin countries and has been in more chocolate plants than he remembers. Prior to his time with Tomric, Brian

worked for a Swiss chocolate import company, The Ritz-Carlton and was a culinary instructor. When not working with, eating or cleaning up chocolate, you will find him on adventures with his family or on a squash court.



Joe Sofia
Cargill Cocoa & Chocolate
jsafia@cargill.com

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 their Peter's Chocolate division as a 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 thirty-third year in the confectionery industry. Joe was an instructor for Cargill's Chocolatier's Workshop, has hosted seminars and demonstrations at the Philadelphia Candy Show and Sweets and 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.



Nico Tomaselli
Lindt & Sprüngli USA
ntomaselli@lindt.com

Nico Tomaselli is the Director of R&D at Lindt & Sprüngli (USA) located in Stratham, New Hampshire. Nico began his career in Milan, Italy, where at the age of 13 he first developed an interest in the culinary arts and chocolate in a little pastry store. After starting a traditional culinary arts and pastry program he soon realized chocolate was his true passion. After completing his culinary degree, Nico entered the University of Milan where he earned a master's degree in food science in 2003 and then a Lindt Academy Master in Business from University of Castellanza LIUC in 2011.

After his graduation, Nico worked in technical support for a German beer company for four years before joining Lindt & Sprüngli, Italy. He started in Induno Olona, Italy as the innovation and technology project manager and then became the R&D manager. In 2012, Nico accepted the position as R&D manager for Lindt & Sprüngli (USA) and moved to Stratham, NH. There, he was charged with creating a new R&D business unit for the North American branch of Lindt. In addition to his role as leader of the R&D team, Nico collaborates with the Lindt international technology team and international technology vendors to help shape the future of premium chocolate ("because life is too short for ordinary chocolate!"). Nico also collaborated with national and international candy associations and is a member of two PMCA committees (Education and Learning and Student Outreach).

Originally from Milan, Italy, Nico currently resides in New Hampshire with his wife and two wonderful kids.