

Short Courses in Confectionery Technology Program

CARAMEL, FUDGE & TOFFEE

CHOCOLATE MANUFACTURE: THE BASICS & MORE

COMPOUND: COMPOSITION, PRODUCTION & APPLICATIONS

FOOD QUALITY & SAFETY

PANNED CONFECTIONS

PREMIUM CHOCOLATE CENTERS

THE SCIENCE & SENSORY OF CHOCOLATE MANUFACTURE

Developed by the PMCA Education & Learning Committee

Helping confectioners manufacture better products through information, education and hands-on training



I really learned what I came for – cocoa beans handling, processing, food safety and tempering chocolate!
Attendee, The Science & Sensory of Chocolate Manufacture 2019



The hands-on experience and learning from other class members was invaluable!
Student Commentary, Panned Confections, 2017



The information covered on compounds was very relevant and practical when it comes to how I can use in my day-to-day work.
Attendee, Using Compound: Composition, Production & Applications 2019



PMCA

Professional Manufacturing Confectioners Association
LEARN. CONNECT. GROW.