



Short Courses in Confectionery Technology

COURSE OFFERINGS

Ag Immersion Course: Nuts & Fruits as
Chocolate Inclusions

The Science & Sensory of Chocolate
Manufacture

Using Compound: Composition, Production
& Applications

Panned Confections

Chocolate Manufacture: The Basics & More

Caramel, Fudge & Toffee

Premium Chocolate Centers

Food Safety & Quality

Functional Confectionery Workshop

Starch & Starchless Moulding

Product Innovations for the Confectionery &
Snack Market

Chewing & Bubble Gum Confections

*PMCA typically offers two to three courses
per year on a rotating schedule as
membership interest indicates.*

ABOUT US

PMCA is an international association that
enhances the companies and careers of
confectionery and snack professionals
through inspired learning and the building of
long-term personal connections, which
empowers our members to create products
that bring people JOY.

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CONNECT WITH US



Developed and presented by the
Education & Learning Committee



PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.



What Does a PMCA Short Course Look Like?

PMCA has been offering short courses in confectionery technology to the industry since 1990. They are held at member company facilities or an approved university facility during the week, and are typically two to three-and-a-half days long. Both classroom and hands-on training are provided, with an emphasis on applications.

The program has been designed to create economical and practical training opportunities for employees with confectionery manufacturers of all sizes as well as suppliers who wish to become better-versed in confectionery production.

Who Should Attend A Course?

Members from all types of positions can attend a PMCA course – production, R&D, quality, applications and sales, as well as shop owners, food technologists, culinary chefs and more.

Everyone in the industry can benefit in some way. The diversity of each class helps attendees learn from each other as well as the instructors.

Why Should I Attend?

PMCA's short course program aims to help confectioners manufacture better products through classroom and hands-on training.

Not only do these experiences help attendees in their jobs by re-discovering the basics and learning new techniques, but also by building a network of contacts for years to come.

Our highly-qualified instructors are experienced industry professionals with a passion for sharing their knowledge during and after the course.