

Caramel-Fudge-Toffee

Developed by the PMCA Education & Learning Committee

SAVE THE DATE: NOV. 7-10, 2017

practical sessions hosted by
SAVAGE BROS. CO.
ELK GROVE VILLAGE, IL

with instructors
MARK HEIM &
RANDY HOFBERGER

Gain experience on balancing the art and technical aspects of working with caramel, fudge and toffee. Participants will have the opportunity to practice a variety of skills and techniques learned in class through hands-on work.

I learned a great deal and enjoyed it very much. The hands-on was a great experience and reinforced the theory. I would highly recommend this course!

— 2014 Caramel-Fudge-Toffee Course Attendee

Agenda Topics

- Basic Confectionery Technologies
- Component Basics
- Ingredient Basics
- Caramel Processing Fundamentals
- Fudge and Toffee Processing Fundamentals
- Sugar-Free

REGISTRATION OPEN
SPACES STILL AVAILABLE

[Register here](#) and fax, email or mail to the PMCA office to reserve your spot now!

For inquiries, please call 610-625-4655.



PMCA

Professional Manufacturing Confectioners Association

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