

2010 Resident Course in Confectionery Technology

July 25 - August 6, 2010 | University of Wisconsin, Madison

Celebrating 48 Years of NCA Confectionery Technology Training

What is Resident Course?

It's the training ground for the next generation of confectionery industry leaders.

First sponsored by the National Confectioners Association in 1963, the Resident Course in Confectionery Technology is designed to instruct technical, production, research and managerial personnel in the field of confectionery technology. More than 1,200 students from around the world have attended the course, affectionately called "Candy School," over the last 46 years. The two-week course begins with the chemical and functional interactions of ingredients and advances to more complex subject material including processing, troubleshooting, rework and sensory analysis. Learning from industry experts, participants will gain hands-on laboratory experience with all types of candies.



Method of Instruction

Lectures and experimental pilot plant exercises are presented and supervised by an outstanding group of technical experts from the confectionery industry and the University of Wisconsin Food Science Department. Classes and laboratory exercises are held at the University of Wisconsin, Madison.

Who May Attend

While this study course is primarily designed for technical and production personnel, it also is of value to individuals in management and sales who wish to increase their knowledge of confectionery technology. The equivalent of a high school education is a prerequisite for enrollment in the course.

"We have made it a practice to send our technical and supervisory personnel to the school - with great results! They return with a much stronger background in the science of candy-making, and more enthusiastic about the role each has in our business. They meet new friends & industry colleagues. These acquaintances have been good for our business, as it has opened up opportunities for collaborating with others."

*- Ross Born, Co-President, Just Born, Inc.
NCA Ex-Officio
Former Resident Course Student*

Location & Accommodations

Students may fly into Dane County Regional Airport in Madison. Students will be housed in single occupancy rooms on campus. Breakfast and lunch will be served on campus. Students are responsible for arranging their own transportation.

Enrollment Fees

Enrollment fees cover tuition, laboratory materials, reference workbooks, breakfast and lunch daily, 12 nights lodging and selected dinners.

Cost of two-week course is \$3,950 for students from NCA Member companies and \$4,550 for students from non-Member companies.

To ensure effective instruction and individual attention, class size will be limited to 28 students and priority will be given to individuals employed by NCA Member companies who enroll by April 1, 2009. No cancellations. Substitutions may be made at any time.

Schedule

Sunday, July 25

Registration: The Lowell Center

Monday, July 26

Course Introduction
Introduction to Carbohydrates
Sugars, Sweeteners & Corn Syrup
Laboratory: Corn Syrup & Sugars
Welcome Picnic

Tuesday, July 27

Sugar Crystallization
Hard Candy
Laboratory: Hard Candy

Wednesday, July 28

Hard Candy cont.
Chewing & Bubble Gum
Tableted Confections
Laboratory: Gum & Tableted Confections

Thursday, July 29

Jellies & Gummies
(Presentation & Lab)

Friday, July 30

Aerated Confections & Nougat
(Presentation & Lab)

Monday, August 2

Colors & Flavors
Sugar-Free
Fondants & Creams
Laboratory: Fondants & Creams
Picnic

Tuesday, August 3

Fats, Oils & Emulsifiers
Soft Panning
Chocolate Panning
Laboratory: Panning

Wednesday, August 4

Hard Panning & Polishing
(Presentation & Lab)
Fudge & Caramel
(Presentation & Lab)
Food Safety

Thursday, August 5

Toffee (Presentation & Lab)
Fat Crystallization
Chocolate & Compound Coatings
Banquet Dinner

Friday, August 6

Laboratory: Chocolate & Compound Coatings
Chocolate Sensor

Register

First Name _____ Last Name _____

Name to appear on badge _____

Title _____

Company _____

Business Street Address _____

Business City/State/Zip/Postal _____

Country _____

Phone () _____ Fax () _____

E-mail _____

Identify yourself

NCA Member: \$3,950

Non-Member (circle one): \$4,550

Broker Manufacturer Supplier

Payment

Check enclosed (payable to NCA)

AMEX

MASTERCARD

VISA

Total amount enclosed includes your registration and social events.

\$ _____

Credit Card # _____

Expiration date _____ Security Code _____

Signature (as it appears on card) _____

Please return form to:

NCA
P.O. Box 34756
Alexandria, VA 22334-0756

or by overnight mail:

NCA
1101 30th St NW, Ste 200
Washington, DC 20007
Fax form to: 866.900.5106



Past Resident Course Students:

"Thank you for organizing such a useful course for us. I learned a lot from this course, especially in theory. This course helped me understand that confectionery is a combination of science and art!"

"I started to apply what I learned during the two weeks. It added value to my area of work."

The National Confectioners Association prohibits discrimination in all its programs and activities. Persons with special dietary or other needs should contact NCA at 202.534.1440.

Course Coordinator

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