

**1-week Candy Basics**

March 25 – 29, 2024

**SCHEDULE (subject to change)**

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| **DATE** MON 3/25TUES 3/26WEDS3/27THUR3/28FRI3/29 | **TIME**8:00-8:30 am8:30-11:00 11:00-12:0012:00-1:001:00-3:003:00-4:004:00-5:008:00-9:00 am9:00-12:0012:00-1:00pm1:00-3:003:00-4:004:00-5:008:00-9:15 am9:15-10:1010:20-11:1511:15-12:0012:00-1:001:00-4:004:00-4:308:00-9:00 am9:15-10:1510:30-12:0011:00-12:001:00-3:303:30-4:455:30-8:308:00-10:0010:10-11:0011:10-12:0012:00-1:001:00-3:003:00-3:15 | **TOPIC/EVENT**Welcome & IntroCandy/sweetener introHard candyLunchHard candy labColorFlavorHard candy evaluationGummies, jellies, licorice lecture LunchG&J labMarshmallowNougat/taffyG&J finishing/evaluationHard panningSoft panningPolishingLunchPanning labEvaluationTabletsGumCaramel, fudge toffeeLunchCaramel lab/evaluationFondant/creamsDinnerChocolate (includes panning)Compound coatingsCandy barsLunchChocolate lab (panning, enrobing, molding)Course wrap-up | **INSTRUCTOR**HartelHartelJamiesonJamiesonBoxxHookJamiesonSchwenk/SufferlingSchwenk/SufferlingSufferlingTBDSchwenk/SufferlingBoguszGesfordGordonallallHuzinec/TBDGraf/TBDHofbergerHofbergerHofbergerHofberger/LechterLechterCallahanHofberger/LechterHartel |