

**1-week Candy Basics**

March 25 – 29, 2024

**SCHEDULE (subject to change)**

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| **DATE**  MON 3/25  TUES 3/26  WEDS  3/27  THUR  3/28  FRI  3/29 | **TIME**  8:00-8:30 am  8:30-11:00  11:00-12:00  12:00-1:00  1:00-3:00  3:00-4:00  4:00-5:00  8:00-9:00 am  9:00-12:00  12:00-1:00pm  1:00-3:00  3:00-4:00  4:00-5:00  8:00-9:15 am  9:15-10:10  10:20-11:15  11:15-12:00  12:00-1:00  1:00-4:00  4:00-4:30  8:00-9:00 am  9:15-10:15  10:30-12:00  11:00-12:00  1:00-3:30  3:30-4:45  5:30-8:30  8:00-10:00  10:10-11:00  11:10-12:00  12:00-1:00  1:00-3:00  3:00-3:15 | **TOPIC/EVENT**  Welcome & Intro  Candy/sweetener intro  Hard candy  Lunch  Hard candy lab  Color  Flavor  Hard candy evaluation  Gummies, jellies, licorice lecture  Lunch  G&J lab  Marshmallow  Nougat/taffy  G&J finishing/evaluation  Hard panning  Soft panning  Polishing  Lunch  Panning lab  Evaluation  Tablets  Gum  Caramel, fudge toffee  Lunch  Caramel lab/evaluation  Fondant/creams  Dinner  Chocolate (includes panning)  Compound coatings  Candy bars  Lunch  Chocolate lab (panning, enrobing, molding)  Course wrap-up | **INSTRUCTOR**  Hartel  Hartel  Jamieson  Jamieson  Boxx  Hook  Jamieson  Schwenk/Sufferling  Schwenk/Sufferling  Sufferling  TBD  Schwenk/Sufferling  Bogusz  Gesford  Gordon  all  all  Huzinec/TBD  Graf/TBD  Hofberger  Hofberger  Hofberger  Hofberger/Lechter  Lechter  Callahan  Hofberger/Lechter  Hartel |