

Advanced Asian Noodle Technology Short Course

Registration Form

I would like to enroll in the "Advanced Asian Noodle Technology Short Course" to be held at the Wheat Marketing Center, 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on 6 – 10 June 2016.

Name: last (family)	first	middle initial
Name to put on name	e badge	
Email address		
Job Title		
Company name		
Company Mailing A	ddress	City
State/Province	Zip/Post code	Country
Company Telephone	Company	Fax
Diet restrictions:		
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Space is limited to **10** – please register early!

Course Fee – U.S. \$1,500 per person.

Payment -

Pay by credit card at www.wmcinc.org; click on the course announcement.

Make a check or money order, payable in U.S. dollars, to "Wheat Marketing Center, Inc."

Cash is also accepted.

Book -

Asian Noodles: Science, Technology, and Processing

Is available for U.S. \$140 at WMC

Please return this form, with your payment, to:

Wheat Marketing Center Attention: Dr. Gary Hou 1200 N.W. Naito Parkway, Suite 230 Portland, OR 97209-2831

Daily schedule

Advanced Asian Noodle Technology Short Course 6 – 10 June 2016

Lodging

A block of rooms has been reserved at:

Residence Inn by Marriott – Portland Downtown RiverPlace, 2115 SW River Parkway, Portland, OR 97201 (Contact person: Lynn Harrell, Tel: 971-563-1894; email: lharrell@innventures.com)

At the special rate of \$189 plus tax per night. This rate includes daily hot breakfast and free internet service. Course participants are responsible for their hotel bills.

Hotel reservations must be made by the participants.

Mention the group name "Wheat Marketing Center" to get this special rate.

Local transportation

Residence Inn by Marriott will provide daily transportation between the hotel (Residence Inn by Marriott – Portland Downtown RiverPlace) and the Wheat Marketing Center to participants who need it.

Pick up time at the hotel is 7:30 am and the return time from the Wheat Marketing Center is 4:15 pm from Monday to Thursday and at 12:10 pm on Friday.



Advanced Asian Noodle Technology Short Course June 6-10, 2016

Wheat Marketing Center

In Cooperation with: Food Innovation Center (FIC) Oregon State University

Monday, June 6

7:30 am 8:00 am 8:10 am 9:00 am	Hotel van departs for Wheat Marketing Center (WMC) Course introduction, Suite 240 Lecture: Phosphates and their uses in Asian noodles – Gary Hou Lecture: New product development concept – Sarah Masoni, FIC
11:00 am	Workshop: New product development start up teams Lecture: Noodle seasoning flavors - Sarah Masoni, FIC and David Eisele, SPI
Noon	Lunch provided by WMC
1:00 pm 4:10 pm	Workshop: New product development, FIC Return to hotel

Tuesday, June 7

7:30 am 8:00 am	Depart hotel for Wheat Marketing Center (WMC) Lecture: Resistant starch and wheat protein isolates in Asian noodles – Gary Hou
9:00 am	Lecture: Functional hydrocolloids – Gary Hou
10:00 am	Lecture: Development of healthy noodle products - Gary Hou
11:00 am	Lecture: Sensory evaluation of foods - Ann Colonna, FIC
Noon	Lunch provided by WMC
1:00 pm	Workshop: Processing noodles for new product development
	- Create your own noodles
	- Test for new grain blends and ingredients
4:10 pm	Return to hotel

Wednesday, June 8

7:30 am	Depart hotel for Wheat Marketing Center (WMC)
8:45 am	Lecture: Noodle Packaging - Qingyue Ling, OSU
9:45 am	Break
10:00 am	Lecture: Quality assurance and HACCP - Doretta Claycomb, FIC
11:00 am	Lecture: How to determine noodle shelf life - Qingyue Ling, FIC

Daily schedule

Advanced Asian Noodle Technology Short Course 6-10 June 2016

Noon	Lunch provided by WMC
1:00 pm	Workshop: Vacuum and gas flush packaging – Qingyue Ling, FIC
2:00 pm	Workshop: pH and water activity measurements – Doretta Claycomb, FIC
3:00 pm	Workshop: Freeze drying and texture analysis - Qingyue Ling, FIC
4:10 pm	Return to hotel

Thursday, June 9

7:30 am 8:00 am	Depart hotel for Wheat Marketing Center (WMC) Workshop: New product development – Sarah Masoni, Doretta Claycomb, and Qingyue Ling, FIC
Noon	Lunch provided by WMC
1:00 pm 4:10 pm 5:30 pm	Workshop: sensory evaluation of noodle products, FIC Return to hotel Graduation dinner hosted by WMC

Friday, June 10

7:30 am	Depart hotel for Wheat Marketing Center (WMC)
8:00 am	Preparation of new product development presentations by the team
10:00 am	Presentations by groups
11:45 am	Certificate presentation
Noon	Lunch provided by WMC
12:10 pm	Return to hotel (if needed)

Thanks for your participation!