



Asian Noodle Technology and Ingredient Application Short Course

Registration Form

I would like to enroll in the "Asian Noodle Technology and Ingredient Application Short Course" to be held at the Wheat Marketing Center, 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on **5 to 8 April 2016**.

Name: last (family) first middle initial

Name to put on name badge

Email address

Job Title

Company name

Company Mailing Address City

State/Province Zip/Post code Country

Company Telephone Company Fax

Diet restrictions:

Please return this form, with your payment, to:

Wheat Marketing Center
Attention: Dr. Gary Hou (ghou@wmcinc.org)
1200 N.W. Naito Parkway, Suite 230
Portland, OR 97209-2831

Space is limited
to **12** – please
register early!

Course Fee –
U.S. \$1,250
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. \$145 at WMC



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:
lharell@innventures.com)

At a special rate of \$151 plus taxes per night. This rate includes daily hot continental 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 Portland Downtown RiverPlace will provide daily transportation between the hotel 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 4:10 pm on Tuesday to Thursday and at 12:15 pm on Friday.



Asian Noodle Technology and Ingredient Application Short Course
April 5-8, 2016

Tuesday, April 5, 2016

- 7:30 am Depart for the Wheat Marketing Center (WMC) conference room (1200 NW Naito Parkway, Suite 240); transportation provided by the Residence Inn (RiverPlace)
- 8:00 am Welcome and course introduction
- 8:30 am Introduction by course participants
- 9:30 am Lecture 1: Wheat types, and flour and noodle quality analyses
Lecture 2: Asian noodle classification, formulation, and processing procedures
- Noon Lunch provided by WMC
- 1:00 pm Workshop 1: Fresh white salted noodles
- Test for flour types and ingredients
 - Noodle quality evaluation
- 4:10 pm Adjourn

Wednesday, April 6, 2016

- 8:00 am Lecture 3: Asian noodle processing technology and flour specifications
- 9:00 am Workshop 2: Parboiled wet noodles and Yakisoba noodles
- Test for flour types and ingredients
 - Experiment with whole wheat and high fiber noodles
 - Noodle quality evaluation
- Noon Lunch provided by WMC
- 1:00 pm Workshop 3: Instant ramen noodles
- Test for flour types and ingredients
 - Experiment with high fiber ramen noodles
 - Noodle quality evaluation
- 4:10 pm Adjourn

Thursday, April 7, 2016

- 8:00 am Workshop 4: Wonton wraps
- Test for flour types and ingredients
 - Evaluate for initial wonton wrap quality
- Noon Lunch provided WMC
- 1:00 pm Workshop 5: Egg noodles
- Test for flour types and ingredients
 - Evaluate egg noodles
- 4:10 pm Adjourn
- 5:30 pm Graduation dinner hosted by WMC

Friday, April 8, 2016

- 8:00 am Lecture 4: Development of healthy noodle products

Daily schedule

Asian Noodle Technology and Ingredient Application Short Course 5 – 8 April 2016

9:30 am	Workshop 6: Evaluate wonton wraps
11:00 am	Course evaluation
	Discussion and wrap up meeting
11:45 am	Certificate presentation
Noon	Lunch provided by WMC
12:15 pm	Adjourn

Thanks for your participation!