



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 **20 – 23 March 2012**.

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

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. \$1,000
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.

New Book -
Asian Noodles:
Science, Technology,
and Processing

Is available for
U.S. \$140 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:
lharrell@innventures.com)

At the special rate of \$113 plus tax (11.5%) 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 “WMC Asian Noodle Course” 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 4:15 pm.



Asian Noodle Technology and Ingredient Application Short Course 20 – 23 March 2012

Tuesday, March 20, 2012

- 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
- 10:00 am Lecture 1: Introduction to wheat and flour analysis. Dr. Gary Hou, WMC
Lecture 2: Asian noodle classification, formulation, and processing procedures.
Gary Hou
- Noon Lunch provided by WMC
- 1:00 pm Workshop: Fresh white salted noodles
- Test for flour types and ingredients
- 4:10 pm Adjourn

Wednesday, March 21, 2012

- 8:00 am Lecture 3: Asian noodle processing technology and flour specifications, Gary Hou
- 9:00 am Workshop: Parboiled wet noodles and Yakisoba noodles
- Test for flour types and ingredients
- Experiment with whole wheat and high fiber noodles
- Evaluate for initial noodle quality
- Noon Lunch provided by WMC
- 1:00 pm Workshop: Instant ramen noodles
- Test for flour types and ingredients
- Experiment with high fiber ramen noodles
- 3:00 pm Workshop: Evaluate the fresh white salted noodles for color stability and cooked noodle texture
- 4:10 pm Adjourn

Thursday, March 22, 2012

- 8:00 am Workshop: Wonton wraps
- Test for flour types and ingredients
- Evaluate for initial wonton wrap quality
Workshop: Evaluate the parboiled wet noodles and yakisoba noodles for color and cooked product texture
- Noon Lunch provided WMC
- 1:00 pm Workshop: Egg noodles
- Test for flour types and ingredients
Workshop: Evaluate instant ramen noodles
- 4:10 pm Adjourn
- 5:30 pm Graduation dinner hosted by WMC

Daily schedule

Asian Noodle Technology and Ingredient Application Short Course 20 – 23 March 2012

Friday, March 23, 2012

8:00 am Workshop: Evaluate wonton wraps and egg noodles
10:00 am Course evaluation
 Discussion and wrap up meeting
11:00 am Certificate presentation
Noon Lunch provided by WMC
 Adjourn