



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 **6 – 9 April 2010**.

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
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.



Lodging

A block of rooms has been reserved at:

Residence Inn by Marriott – Portland Downtown RiverPlace,
2115 SW River Parkway, Portland, OR 97201
(Tel: 503-552-9500 or 971-563-1894; Fax: 503-552-9600)

At the special rate of \$120 plus tax per night. This rate includes daily continental breakfast. 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.



**Asian Noodle Technology and Ingredient Application Short Course
6 – 9 April 2010**

Tuesday, April 6, 2010

- 7:30 am Depart for the Wheat Marketing Center (WMC) conference room (1200 NW Naito Parkway, Suite 240); transportation provided by Residence Inn (RiverPlace)
- 8:00 am Course introduction
- 8:30 am Presentation by course participants
- 10:30 am Lecture: Asian noodle formulation, processing technology, evaluation techniques, and flour specifications
- Noon Lunch provided by WMC
- 1:00 pm Fresh white salted noodle workshop
- Test for flour types and ingredients
 - Evaluate for initial noodle quality
- 4:15 pm Adjourn

Wednesday, April 7, 2010

- 7:45 am Parboiled wet noodle and Yakisoba noodle workshop
- 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 Wonton skin workshop
- Test for flour types and ingredients
 - Evaluate for initial wonton skin quality
- 3:00 pm Evaluate the fresh white salted noodles for color stability and cooked noodle texture
- 4:15 pm Adjourn

Daily schedule

Asian Noodle Technology and Ingredient Application Short Course 6 – 9 April 2010

Thursday, April 8, 2010

- 7:45 am Evaluate the parboiled wet noodles, yakisoba noodles and wonton skin for color and cooked product texture
- Noon Lunch provided by WMC
- 1:00 pm Instant fried ramen noodle workshop
- Test for flour types and ingredients
 - Experiment with high fiber ramen noodles
- 4:30 pm Lecture: Introduction to wheat and flour analyses
- 5:30 pm Dinner hosted by WMC

Friday, April 9, 2010

- 7:45 am Evaluate instant ramen noodles
- 10:30 am Discussion and wrap up meeting
- 11:30 am Certificate presentation
- Noon Lunch provided by WMC
- Adjourn