

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

Tuesday, June 7

7:30 am Depart hotel for Wheat Marketing Center (WMC)
8:00 am 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

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