



Asian Noodle Technology and Ingredient Application Short Course

Registration Form

I would like to register for the “Asian Noodle Technology and Ingredient Application Short Course” to be held at the Wheat Marketing Center (WMC), 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on **June 6-8, 2017**.

Name: last (family) first middle initial

Name for name badge

Email

Job title

Company name

Company mailing address City

State/Province Zip/Post code Country

Company telephone Fax

Dietary restrictions: _____

Please return this form to:

Check/money order included Paid on-line Paid by wire transfer

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

\$1,200 USD per person

*Please review cancellation
policy on website*

Payment

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

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

Wire-transfer – contact
info@wmcinc.org
for details.

Book

**Asian Noodles:
Science, Technology,
and Processing**

Purchase at WMC
\$145 USD



Lodging

A block of rooms has been reserved at the special rate of \$ 179 plus taxes per night. Mention the group name “Wheat Marketing Center” to get this special rate.

This rate includes daily hot continental breakfast and free internet service.

Course participants are responsible for their hotel reservation and bill.

Hotel:

Residence Inn by Marriott – Portland Downtown RiverPlace,
2115 SW River Parkway, Portland, OR 97201
(503) 552-9500

<http://www.marriott.com/hotels/travel/pdxri-residence-inn-portland-downtown-riverplace/?scid=bb1a189a-fec3-4d19-a255-54ba596febe2>

Residence Inn by Marriott will provide daily transportation between the hotel and the Wheat Marketing Center for course participants.

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Pick up time at the hotel is 7:45 am and the return time from the Wheat Marketing Center is 4:10 pm on Tuesday to Thursday.



Asian Noodle Technology and Ingredient Application Short Course June 6-8, 2017

Tuesday, June 6, 2017

- 7:45 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, June 7, 2017

- 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: Wonton wraps
- Test for flour types and ingredients
- 4:10 pm Adjourn
- 5:30 pm Graduation dinner hosted by WMC

Thursday, June 8, 2017

- 8:00 am Workshop 4: Instant ramen noodles
- Test for flour types and ingredients
 - Experiment with high fiber ramen noodles
 - Noodle quality evaluation
- Noon Lunch provided WMC
- 1:00 pm Workshop 5: Egg noodles
- Test for flour types and ingredients
 - Evaluate egg noodles
- 3:30 pm Course evaluation
- 3:45 pm Certificate presentation
- 4:10 pm Adjourn

Thanks for your participation!