

# CHOCOLATE CRAFT

THE ALRESFORD CHOCOLATE COMPANY

## CHOCOLATE CRAFT WORKSHOP

### OVERVIEW

Develop your skills to become a professional chocolatier, creating your own handmade delights. Under expert tutorage you will make and decorate exquisite chocolates to your own unique recipes. Delegates can either make chocolates individually or in teams with prizes for best chocolates and best decorated lolly.

**SUITABLE FOR:** Small relaxed groups or larger groups working in teams.

**NUMBERS:** 6–40 delegates

**LOCATION:** Indoors

**DURATION:** 2 – 3 hrs

### TYPICAL ITINERARY



Delegates are given a brief overview of the session followed by a demonstration on chocolate making by a professional chocolatier.

All delegates will each make their own unique and individual ganache (cream/chocolate based filling) using a wide range of natural ingredients and will pipe this into their chocolate moulds.

Whilst chocolate moulds are chilling delegates are taught how to professionally decorate chocolates using fine piping techniques.

After a brief practice session, delegates put their new found skills to the test in a lolly decorating competition.

Chocolate moulds are then topped off and returned to the fridge. During the second chilling answers to the chocolate quiz are given.

One of the best parts of the session is when the chocolates are 'demoulded' to produce an array of wonderful handmade chocolates.

Each delegate will then decorate their chocolates using fine piping techniques and if working in teams, they will bring together a selection of chocolates, which will be put onto the 'Judging Table'.

If in teams, delegates will make up an appropriate name, logo and motto for their team and at the end of the session, 'team pitches' will be made and judged based on the originality of their chocolates and quality of their presentation.

But everyone at the end of the day goes home a winner as they pack up their own box of chocolates (average 20 chocolates per delegate) and lolly, beautiful wrapped, to wow friends and family.

**KEY SELLING POINTS:** Suitable as a 'chill out' or competitive session.  
Not weather dependent.  
Suitable for all ages and abilities  
Enjoyed both by men and women

## **WHATS INCLUDED:**

Professional chocolatiers and assistants  
All ingredients, utensils, microwaves, aprons  
Packaging, boxes and ribbon  
Different kinds of chocolate and tasters  
Prizes

## **WHAT WE NEED:**

Hand washing facilities near to room  
Refrigeration (space dependent upon size of group)  
Enough table space for everyone to work comfortably  
Chairs for all delegates  
2-3 additional tables for ingredients, chocolate melting pots  
Electrical points  
A cool room – ideally air conditioned  
½ - 1 hr set up time – depends on numbers

**PLEASE CALL US FOR A QUOTATION**

## **FOR FURTHER INFORMATION CONTACT:**

Debbie Carter

**01962 732731**

**[sales@chocolatecraft.co.uk](mailto:sales@chocolatecraft.co.uk)**

Unit 1, Upton Park Farm, Old Alresford, Hampshire. SO24 9EB