



<b>CHOCOLATE MAKING MODULE</b>
<b>OVERVIEW</b>
Learn the art of chocolate making in this hands-on class with our Internationally trained Instructors, where you'll Understand the process from bean to bar. Master tempering, molding, and crafting delicious truffles and chocolates, while exploring different flavor profiles and techniques.
<b>COURSE STRUCTURE</b>
<ul style="list-style-type: none"><li>• Lesson 1 - Introduction to Chocolate: Learn about the history of chocolate, different types of cacao beans, and how chocolate is sourced and processed.</li><li>• Lesson 2 - Tempering Chocolate: Discover the technique of tempering, essential for creating glossy, smooth chocolates that have the perfect snap.</li><li>• Lesson 3 - Molding and Shaping: Get creative with chocolate molds and shapes, and learn how to make beautiful and professional-looking confections.</li><li>• Lesson 4 - Filling and Flavoring: Explore a variety of fillings such as ganache, caramel, fruit flavors, and more. Experiment with different ingredients to create your own unique flavors.</li><li>• Lesson 5 - Decorating Techniques: Master techniques such as drizzling, using edible gold, or adding toppings like nuts, dried fruit, and sprinkles.</li></ul> <p>SAMPLE MENU:</p> <ul style="list-style-type: none"><li>• Menu 1: Chocolate Tampering Technique, Almond rocks, Salted caramel &amp; nuts Bar.</li><li>• Menu 2: Hand made- coconut truffles, coffee &amp; almond truffles, Passion fruit Truffles.</li><li>• Menu 3: Molded- Different types of Ganach, Raspberry dark chocolate bon bon, Milk chocolate &amp; hazelnut bon bon</li></ul>
<b>ACCREDITATION</b>
IICA – Skill Enhancement Certificate
<b>WHO CAN APPLY/ STUDENT ELIGIBILITY</b>
Must be at least 18 years old Open to beginners Aspiring Chefs Chocolate Enthusiasts Patisserie & Culinary Chef Students
<b>DURATION</b>
3 Sessions or As per learners availability
<b>FEE STRUCTURE</b>
To be discussed