



mmm... Chocolate



Chocolate Workshops

Develop your skills to become a professional chocolatier and create your own delicious chocolate delights!

These workshops offer superb training from an expert chocolatier and give your delegates the opportunity to gain hands-on experience in making exquisite chocolates (which you then take away with you!)

Your delegates will experiment with a range of flavours and all types of chocolate, gaining an insight into the creative process.

Contact our Sales Office for further details.

(Only suitable for groups)



How it Works

Your delegates can work either individually or in teams. The sessions will involve a brief talk about chocolate and a demonstration on moulding.

Each individual or team will design their own chocolates, choosing the ingredients and the mould to create their own unique flavour and design.

Chocolate

Workshop