

## **Bean to Bar Workshop - India**

First ever international “Bean to Bar” Hands-on workshop in India.  
Taught by International experts Mayari & Chriss from Mexico and Andal Balu from USA.

If you are planning to start a trendy “Bean to Bar” business or expanding your chocolate/pastry business, this is the right workshop for you.

When: March 6th through 9th 2017

Where: Coimbatore, India

Fees: US\$ 1,250

Learn all the theory and practical aspects of starting & running a “Bean to Bar” business using state of the art machines starting from selecting beans, roasting, cracking, winnowing, grinding, conching, tempering, molding, making ganache, bon-bon and packaging. You will also learn about chocolate tasting. Includes cocoa farm tour on 4th day.

Teachers: Internationally known Industry experts and chocolate makers Ms. Mayari Castellanos and Mr. Chriss Macbeth from Mexico where the cacao beans have been used since Mayan era. Mrs. Andal Balu of CocoaTown, a pioneer in Bean to Bar Industry.

Organized by CocoaTown, USA

M&N Goodies Pvt Ltd, Ooty, India and

GANACHE For Da Chocoholics, Coimbatore, India

For more information – [www.b2bworkshop.com](http://www.b2bworkshop.com), fb: bean2bar.india

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Please contact us if you need additional information.