

Bean to Bar Chocolate Making Workshop

Dates: March 29-31, 2017

Taught by: Dr. Darin Sukha

Address: 108 Oak St. Suite D. Roswell, GA 30075

Cost \$1250 (group rates available)

Discover the world of chocolate making in this cutting-edge interactive course that is perfect for anyone who wants to improve upon their chocolate making talents. Chef and chocolate expert, Dr. Darin Sukha, will share his unique skills while guiding you through the entire creative process of bean to bar chocolate making from beginning to end.

Dr. Darin Sukha, who has published many works on the making of chocolate, began his career as a technical assistant at the Cocoa Research Unit at The University of the West Indies where he went on to become a Research Fellow in cocoa research. He has worked as a consultant to MARS Global Chocolate and CIAT in Colombia.

The morning of Day 1 will consist of an overview of the chocolate making process. In the afternoon, you will jump into chocolate making, performing a quality assessment of cocoa beans, learning to sort, weigh, and select beans. Next, you will learn to roast, de-shell, and grind the cocoa beans. This will give you the knowledge and skills you need to turn cocoa beans into great chocolate.

On Day 2, you will learn about the addition of sugar, chocolate conching, tempering, and molding. This process turns cocoa beans into the chocolate you know and love. In the afternoon, you will go on a field trip to a chocolate factory to see where the magic happens and learn some of the nuances of chocolate tasting.

On the 3rd and final day of the workshop, you will finish tempering and molding your chocolate and get a taste of the business side of chocolate making. You will discuss the essentials for a chocolate making facility and learn to prepare business plans. During the wrap up, you will also receive instruction on machine maintenance. At the end of the course, you will walk away with new knowledge on chocolate making and a certificate of completion for your course.

CocoaTown's Chocolate Making Workshop runs from March 29-31, 2017. Classes will begin at 9 am each day and end at 5 pm with an hour for lunch. Let us help you learn the skills to make great chocolate! If you have any additional questions, please call us at (770) 587-3000 or email us at info@cocoatown.com.