

CHOCOLATE CREATION TEAM BUILDING EVENT

Getting to know you better!

OVERVIEW:

Create your own handmade delights from our range of top-quality ingredients. Under expert guidance you will create your own unique recipes and be taught fine piping skills to hand decorate chocolates like the professionals. Delegates can either create their chocolates individually or in teams, with prizes for the best chocolates and best decorated Lolly or Christmas Tree Bauble.

SUITABLE FOR:

Small, relaxed groups or larger groups working in teams.

NUMBERS: 10 –100 delegates

LOCATION: Indoors

DURATION: 1 ½ – 2 ½ hrs



OUTLINE ITINERARY:

At the beginning of the session delegates are given a brief overview of the how chocolate is made from bean to bar including tasting different kinds of chocolates. This is followed by a simple 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 chocolate cups.

Delegates are then taught how to professionally decorate chocolates using fine piping techniques.

After a brief practice session, delegates put their newfound skills to the test in a Lolly or Christmas Tree Bauble decorating competition.

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 (14 chocolates per delegate) and lolly, beautifully wrapped to wow friends and family.

KEY POINTS:

Suitable as a relaxed 'chill out' or competitive session.

Not weather dependent.

Suitable for all ages and abilities

Enjoyed both by men and women.

WHAT'S INCLUDED:

Professional chocolatiers and assistants

All ingredients, utensils, microwave, aprons

Packaging, boxes, and ribbon

Different kinds of chocolate and tasters

Premium chocolate prizes

ALL THAT WE NEED:

Hand washing facilities near to the room

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

1-1 ½ hr set up time – depending upon numbers.

FOR FURTHER INFORMATION CONTACT:

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