



Bean to Bar Chocolate Making

Do you love chocolate?

By participating in the 'Bean to Bar and Beyond' class, students are able to put their new found skills to the test by developing recipes, testing and finding new applications and further educating themselves about the latest industry trends. Cost: £75

☐ Ideal if

You are a chef wishing to develop your skills, you are interested in pursuing a career as a chocolatier or even if you are a keen amateur who has a love for this medium.

☐ You'll need

No formal qualifications are required, but some basic understanding would be useful.

☐ You'll learn

The art of tempering chocolate and how to make basic pralines and dipped chocolates.

You'll also learn how to mould Easter eggs and decorative techniques.

☐ You'll go on to

You could progress onto a full level 3 pastry qualification.

Choose from these course options

Course Title	Location	Start	Length
Chocolate Making	Cornwall College St Austell	TBC	1 day

Key facts

Course title:

Bean to Bar Chocolate Making

Location:

Cornwall College St Austell

Start date:

TBC

Course length:

1 day