

Chocolate Making Workshop

Learn to experiment with and beautifully prepare everyone's favourite indulgence



This is a fantastic activity for any company looking to hold a teambuilding event or fun activity. Everyone will enjoy the chance to get their hands messy and demonstrate their cookery skills-or lack of them! The chocolatier will take everyone through the process of making Belgian truffles and you will actually be 'hands on' and getting very chocolaty!

- Stage One – Mixing chocolate, filling piping bags and piping out the raw chocolates
- Stage Two – Tempering the chocolate and dipping the truffles before decorating each chocolate. Messy but fun!
- Stage 3 – Packaging and presenting the chocolates to the other groups

As well as thrilling activities and an exciting day out, there will be the opportunity for everyone to work in small teams allowing them to observe and learn from people within their own group. This will enhance professional performance and foster skills that can be transferred to the working environment, such as:

Communication Skills
Team Building
Time and Resource Management
Problem Solving

Please contact the team at Experience More for further information and to secure a booking.

Tel: 0870 444 2577 or
email: sales@experiencemore.co.uk

Key Information

Locations:

Any suitable venue UK wide.

Dress:

Casual wear (plastic aprons are provided)

What is included:

Instruction
All equipment hire
Prize giving
Chocolate and chocolate fountain
Delivery and setup
Public liability insurance

What is not included:

Venue hire

Duration:

2 ½ hours

Price Bracket:

£50 - £100 pp

Excl. VAT at 17.5%

Cost dependent on group size.