

Chocolate Making - Event Breakdown

Arrival / Set Up

Event host will arrive onsite at least an hour prior to the start time, to set up for the event.

The group will be split into pairs around the table/s, each pair will receive a melter, metal saucepans and spatulas to share between them.

Each person will receive an apron, mold and packaging to takeaway.

Across the table/s will be the toppings and any other equipment they may need.

First Hour

The group will start with melting their chocolate, they will get a pan of white, milk and dark chocolate to melt in their pairs.

Once fully melted they will pour this into their moulds.

They will then start picking out their toppings and adding these into the moulds.

Spare moulds are included for any extra chocolate they may have.

Once all chocolate is melted and moulds are filled they will be labeled with names and put into refrigeration or ice baths and left to set for the rest of the event duration.

Second Hour - Optional

While the moulds are setting the group will be put into slightly bigger groups, they will receive a sheet of paper to design a brand for their chocolate and a way to market this.

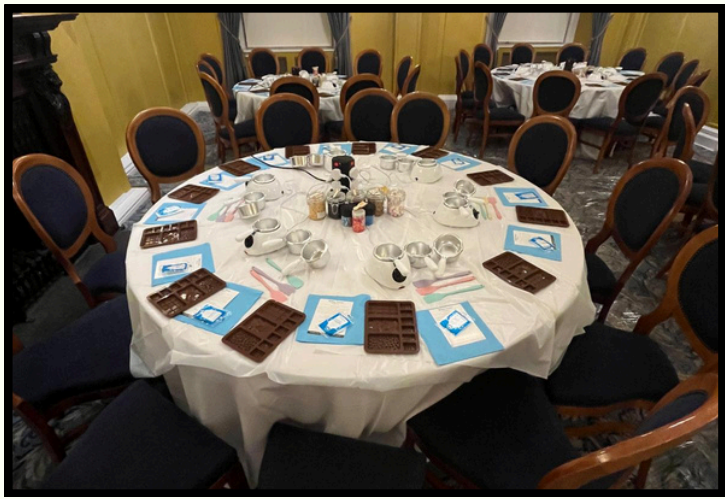
They will then have the chance to design some packaging for their chocolate bars/bites. cutting card to wrap rounds and drawing on designs/ their brands logo.

When they have a brand and packaging they will present this to the rest of the group taking turns.

After all presentations the chocolate will be taken out of refrigeration, they will now be able to take these out the moulds and wrap them in foil and card and pop them into their bags to take away.

Pack Down

At the end of the session the event host will pack everything down and back into a box and clear up any mess/ rubbish that is left.



SET UP



SETTING CHOCOLATE



MELTING CHOCOLATE



PACKAGE DESIGNING



POURING IN TO MOLDS



CHOCOLATE SET



ADDING TOPPINGS



WRAP UP AND ENJOY

Venue Requirements

Set Up / Pack Down Time

Please allow some time before the start of your event, for the staff to arrive and set things up depending on your event type and group size this can vary from 15 minutes to an hour, if you need to know timings please get in contact.

Time at the end of the event will be needed to pack down and clear any rubbish, we would appreciate having access to a bin so rubbish doesn't need taking with the event staff as most travel by public transport.

Room Layout / Spacing

The room in which the event is due to take place in, needs to be set up and ready for the event staff to come in and prepare for the class, this includes the correct table layout and enough chairs for the group size, this is not down to the event staff to sort, if it is left to them it cuts into set up and event time.

Power / Refridgeration

For our chocolate making class we require access to power supply with multiple plug access points across the room, if this isn't easily accessible please get in contact.

For our chocolate making class we will need access to a fridge for the duration of the class, we will presume that there is a fridge that the staff can access, unless you let us know otherwise.

Parking / Venue Access

Please let us know if there is parking on site for event staff or ideally an unloading bay and parking near by, if there is none of these please let us know.

Let us know if bookings are not on the ground floor and if there are lifts or not

Venue Location / Details

Full venue details will be needed when making the booking, this is to include - City, Postcode, street name, floor level, flat/door number, meeting room name/number.

Parcels for Materials

On some occasions we may need to send the parcels that include the materials for the event directly to the clients own venue as we encourage staff to travel by public transport and they may not be able to carry the goods.