

Course information:

Maximum Attendance: 12

Fee: \$625

Includes:

- 2 days of hands-on instruction
- Chocolate-making handbook
- Artisan chocolate tastings and samples
- Lunch
- Completion Certificate

Seminar Fee Does Not Include:

- Transportation
- Accommodation

Multiple-Employee Discount:

If 2 or more take part from one company: \$550/pp

CHOCO EASY® Purchase Discount:

(maximum one per company)

50% of course fee applied to purchase of CHOCO EASY® 50; 100% of course fee applied to purchase of CHOCO EASY® 300.

Location

Chef Rubber, Las Vegas, Nevada



CHOCO EASY® School

July 28 - 29, 2011

**- Making Artisan Chocolate
the CHOCO EASY® Way -**



Contact:

Melanie McHenry
125 Pickering Way
Exton, PA, USA 19341
Phone: 610-280-1242
Fax: 610-280-1299
E-mail: melanie.mchenry@netzsch.com



our technology
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Making Artisan Chocolate the *CHOCO EASY*® Way

Who Should Attend? Anyone who is interested in learning how to make artisan chocolate “from bean to bar” using the latest advances in grinding, refining and conching technologies will benefit by attending this course.

Seminar Dates: July 28-29, 2011

Professional Instructional Staff

Harry Way – Technical Director

Fee: \$625

Outline

The goal of this seminar is to provide participants with a solid knowledge of the chocolate-making process “from bean to bar.”



Starting with and understanding the factors that affect the taste of the final chocolate, participants will gain a theoretical understanding as well as practical instruction in grinding, refining and conching chocolate using a NETZSCH *CHOCO EASY*® 50.

From raw materials, cacao beans, cacao mass, cocoa butter, sugar and milk powder, participants will make 50 kg batches of dark and milk chocolate during the course of this seminar.



Seminar participants will also be given a solid grounding in the costs of making chocolate, where to purchase supplies, and the fundamentals of designing an artisan chocolate-making facility with a *CHOCO EASY*®.



Private and Custom Courses, Trial Tests:

We welcome requests to tailor our programs to your particular needs whether it be a customized version of any one of our courses or a trial test program to develop a particular chocolate formulation using a *CHOCO EASY*® to your specification.

Contact Harry Way for more details

Phone: 610-209-0537

E-mail: harry.way@netzsch.com

