

# CHOCOLATE WORKSHOP ITINERARY

Introducing you to the basic knowledge of fine chocolate making.

The 4-day program will be structured as followed

Monday:

- 5:00pm (Optional) Welcome & Orientation at Burdick's Café – includes tour of facilities

Workshop Day 1 (Tuesday):

- French breakfast at Burdick's Cafe
- basic introduction into the history and fundamentals of chocolate
- cooking of truffle, bonbon, and piped chocolate interiors
- education on dairy and non-dairy chocolate interiors
- proper roasting of nuts and their storage
- introduction to seasoning ingredients with chocolate (every student will design their own signature chocolate)
- Dinner at our bistro-style Restaurant

Day 2:

- French breakfast at Burdick's Cafe
- proper tempering of chocolate by hand
- maintain chocolate in a tempered condition with simple tools
- piping chocolate mice for home use
- simple chocolate garnish techniques
- creating chocolate treats from solid tempered chocolates
- creating hollow molded chocolate pieces
- Dinner at our bistro-style Restaurant

Day 3

- French breakfast at Burdick's Cafe
- finishing techniques on cooked interiors from Day 1
- truffle rolling
- hand dipping of bonbon ganache
- hand dipping of mice
- decorating of chocolate pieces with untempered chocolates
- hand dipping of dried fruit
- Dinner at our bistro-style Restaurant

Day 4

- French breakfast at Burdick's Cafe
- producing chocolate covered nuts
- trouble shooting questions that arose during workshop
- tasting of workshop results and comparing these with all class members
- final briefing and group lunch at the restaurant at L.A. Burdick

50% Deposit due at pre-registration to reserve your enrollment