

Chocolate Apprentice



The Chocolate Apprentice is a unique team building event. The objective is for teams to create and make a boxed selection of original chocolates within a limited time scale and budget, combined with packaging and advertising for each teams chocolate sensation.

Teams need to plan their time carefully and watch their budget to ensure they can meet the requirements to not only create and make a selection of chocolates, but also to design a marketing strategy taking into account the sector, pricing, promotion, profit and brand.

The Chocolate Apprentice will stimulate team creativity and lateral thinking, encouraging ideas, adaptations and innovations, all demonstrating the value of a combined team effort. Team presentations at the end of the session prove to be a great end to a perfect team challenge.

The events will be run under the expert supervision of a "Master Chocolatier" who serves as a Head Pastry Chef.

Having entered the room (which has been fully prepared) the Master Chocolatier introduces himself and explains what will be happening. He will then give a brief history of chocolate before getting started.

To begin, we will start with an 'icebreaker' which takes the format of everyone making their own piping bag from greaseproof paper,

pouring in chocolate and then piping their names onto the chef's hats which are provided. The chocolate will set quickly and they will then all wear their hats. This is great fun and gets everyone ready for the real business of the afternoon.

Next the chocolatier will take everyone through the process of making Belgian truffles in three separate stages. Working in sub-teams at each stage, guests will actually be 'hands on' and getting very chocolate-y!

Eventually everyone will have around 30 Belgian truffles at which stage packaging is provided to enable creations to be transformed into fantastic presentations. Carrier bags are provided to carry the chocolates away.

Included in the Cost

Exclusive use of the Terrace Room at Beaulieu, subject to availability. incorporating a Chocolate Apprentice event including; Master Chocolatier, chocolate materials, setup of team packs and branded packaging. Tea, coffee and soft drinks available throughout.

Chocolate Apprentice starts from £50 per person + VAT based on 50 guests.



Beaulieu

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