



Under Skill Partnership



# chocolate MASTER CLASS

May 21-23, 2018

Venue: AIBTM -

Assocom Institute of Bakery Technology & Management  
Knowledge Park 3, Greater Noida, NCR Delhi



**About:** During this 3 day master class you will be taught how to temper chocolate, produce fillings for enrobed chocolates, prepare moulded chocolates, learn airbrushing skills, cocoa butter colours and learn how to make a variety of chocolates truffles and accompanying techniques of piping rolling and dipping.

## Day 1

- Introduction to chocolate and the tempering process.
- Produce fillings for enrobed chocolates.
- Chocolate tasting and chocolate types for chocolate making prepare Moulded chocolates.
- Moulded chocolates.
- Introductions to airbrushing and cocoa butter colours.
- Dipped and enrobed chocolate

## Day 2

- Learn how to make a variety of chocolate truffles, and the accompanying techniques of piping, rolling and dipping.
- Work with the raw materials of candied oranges, roasted almonds and hazelnuts to create unique chocolate bars.

## Day 3

- Chocolate & Pralines Level 4 is a rigorous and intensive class focusing, and is designed to further develop and expand your chocolatiering skills.
- Final display and tasting of chocolates.

### **FEE: Rs. 30,000**

#### **Contact Details:**

+91-9910372224, 9910375200,  
9810158318 / aibtm@aibtm.in

#### **Payment Details:**

**Name and address of Bank:** Punjab National Bank  
ECE House, K.G. Marg, New Delhi-110 001, India  
**Name of Account holder:** Assocom-India Pvt. Ltd.  
Account Number: 1120002100061411

#### **Cancellation Policy**

Substitution: Though, you can may substitute participant at any time before the course.

AIBTM reserves the right to cancel this course in the event of insufficient registration or Faculty emergency or any other emergency. If cancellation happens due to any of these reasons, AITBM will make full refund of fee. AIBTM's liability is limited to only fee refund.