

Extra-Curricular Chocolate-Making Workshops

From weekend activities for boarders, to after school extra curricular activities, The Chocolate Shed can host bespoke chocolate making workshops, tailored to the interests and ages of the participants.

Founded by Warwickshire Mumprenuer, Sally Daniel, we offer a chocolate making experience like no other...

During our workshops, we aim to explore the fun side of chocolate making.

All our events are hosted by a fabulous team of experienced chocolatiers, many who have worked in education or have children of their own.



At The Chocolate Shed we believe strongly in looking after the environment and people around us, as well as having lots of chocolate-y fun.

For this reason the chocolate and other ingredients used in our workshops are sustainably (and where possible, locally) sourced. The chocolate itself is grown by farmers who benefit from the Cocoa Horizons Project, and sourced from local chocolaterie, Henley Chocolates.

Something for everyone!

Our chocolate-making workshops for schools can be simply for fun or there can be an educational twist.

Chocolate is almost universally popular and so we have found our past workshops to be much enjoyed, inclusive activities, with laughs and smiles all round!



Where does chocolate come from and when was it discovered?



Be mini chocolate business people for the afternoon!



Learn chocolate-making skills to have a go at home



What's the science behind chocolate tempering?



Use specialist cocoa butter paints to decorate bars

For a bespoke quote or to make a booking, contact us:

The Chocolate Shed Ltd, Yew Tree Farm Craft Centre, Wootton Wawen, B95 6BY

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All our workshops are tailored specially to the ages and interests of your pupils, but these are some examples of what we can offer.

The sessions tend to start with planning and designing on paper, before moving onto a demonstration from one of our chocolatiers and finally the hands-on chocolate-making!

Be Chocolatiers for the day: Chocolate-making can be a fun educational vehicle for developing numeracy, design, business and artistic skills learnt in the class room.

Under the guise of 'running a chocolate shop', pupils will work in teams to design and make bespoke chocolates, which they then go onto pitch to their peers.

Different levels of complexity can be added into this activity- from costings, to packaging design and marketing- depending on the age and interests of the children.



'Stained Glass' bars: Create a stained glass window effect on pre-made milk chocolate bars using a clever combination of piped white chocolate and cocoa butter paints.

Hand-piped Lollipops: Using molten chocolate, decorative cocoa butter transfer sheets and chocolate inclusions, design and make chocolate lollipops in any shape or style.

Totally Truffles: Learn how to make and flavour a chocolate ganache, which can then be piped into chocolate truffle shells before the workshop participants discover the messy (and fun) art of hand-rolling and surface decoration.

Venue We are happy to bring our chocolate-making equipment to your school. We would ideally like access to a kitchen (perhaps a home economics class room), but can run the event in an alternative room provided there is access to running water, electricity and wipe-clean tables, chairs and flooring (chairs and flooring not essential, but there can be spills or accidents and chocolate is difficult to remove from soft furnishings).

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