



# CHOCOLATIER PROGRAMME



WHITECAPS

INTERNATIONAL SCHOOL OF PASTRY

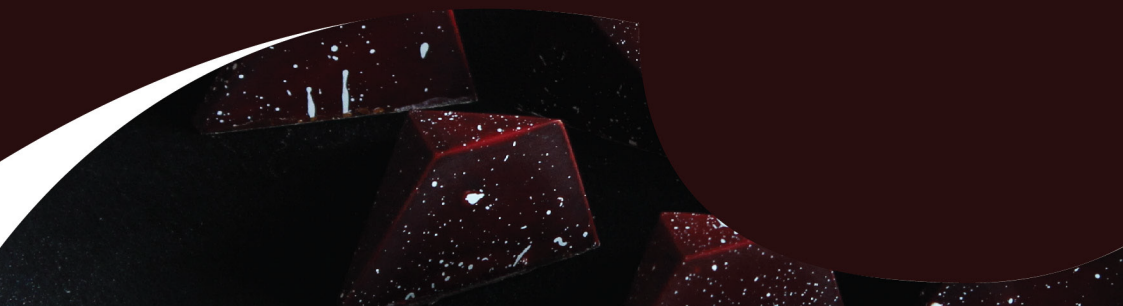


## ABOUT CHOCOLATIER PROGRAMME

The Chocolatier Programme at Whitecaps is one of its most sought-after and intensive programs, providing you an introduction to the bitter-sweet world of Chocolates. Conducted by renowned Chocolatier and Pastry Chef Arvind Prasad, this six-day, hands-on intense programme introduces you to Chocolate Theory, Tempering Techniques, Chocolate

Panning and Enrobing, Exquisite Garnishes and varied flavour combinations.

This program is designed to teach you how to create an assortment of soft centered fillings, a variety of Modern Ganache, Signature Chocolate Flower, Enrobed Chocolates, Panning, and much more, all aimed at helping you hone and develop your Chocolatier skills.





## LEARN

- The History of Chocolate
- Chocolate Tempering and Crystallization of Chocolate
- Making your own Transfer Sheets
- Chocolate Enrobing
- Making Long Shelf-life Filling
- Techniques of making a Chocolate Flower
- Chocolate Panning Techniques
- Making Chocolate Bon-Bon, with modern assorted flavours
- Creating your own Chocolate Garnishes using different Techniques
- Techniques of Cocoa Butter Spraying

## SOME FLAVORS YOU MAY CREATE INCLUDE:

- Soft Caramel
- Matcha and Lime Bon-Bon
- Classic Gianduja
- Fruit flavour Double-texture Chocolates
- Cappuccino and Cinnamon spiced

## DETAILS

Duration: 6 days

Class Timings: 9a.m. - 6p.m.



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Whitecaps International School Of Pastry



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