



<https://whitecaps.in/>

THE CHOCOLATIER PROGRAMME





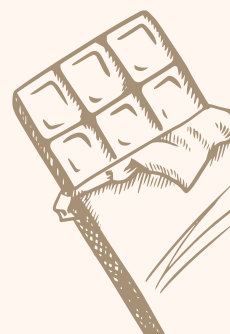
ABOUT THE PROGRAM

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
- 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 techniques
- And much more to hone and develop your chocolatier skills

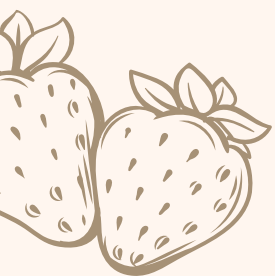


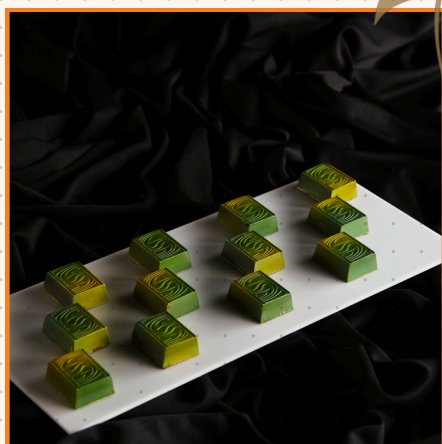
WHAT WILL YOU LEARN?

- The History of Chocolate
- Chocolate Tempering and Crystallisation
- Making your own Transfer Sheets
- Chocolate Enrobing
- Making Long Shelf-life Fillings
- Techniques of Making a Chocolate Flower
- Chocolate Panning Techniques
- Chocolate Bon-Bon Making with Modern Flavours
- Creating Your Own Chocolate Garnishes Using Various Techniques
- Techniques of Cocoa Butter Spraying

FLAVOURS YOU LEARN?

- Soft Caramel
- Matcha and Lime Bon-Bon
- Classic Gianduja
- Fruit-Flavoured Double-Texture Chocolates
- Cappuccino and Cinnamon Spiced







PROGRAMME DETAILS:


- **Duration:** 6 Days
- **Timings:** 9:00 AM – 6:00 PM
- **Fee:** ₹50,000/-



CONTACT INFO:

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