

ART CHOCOLATE

BELGIAN MASTERCLASSES

FROM BEAN TO CONSUMER FOR PROFESSIONALS

IN-DEPTH PROGRAM WITH HIGHLY BELGIAN
TALENTED PEOPLE FROM THE INDUSTRY

May 2024

THE ART OF **CHOCOLATE**

- Become a confident maître chocolatier
- Learn & practice the magic on how to taste chocolate and origins
- Learn & practice all the keys of Belgian chocolate making with top experts
- Learn the latest techniques and trends
- Experience the Bean to Bar process with high tech machinery





THE ART OF BEAN TO BAR


Key content program

Day 1 : - May 21 st 2024

Introduction by Laurence KOUTNY

 9.30am

 All day location : « Chocostory Museum »
rue de l'Etuve,41- 1000 Brussels


WHAT	OBJECTIVE	CONTENT
<p>BEAN2BAR</p> <p> 9.30 am – 5.30 pm <i>(including lunch break)</i></p> <p>Speaker/teacher : Clémentine Chaussée + technical support Lisa Woestyn</p>	<p>A clear understanding of making-off the best chocolate from cocoa beans in a unique location with the high tech professional machinery and expert</p>	<p>Experience the entire chocolate-making and manufacturing process from sourcing beans, cleaning, winnowing, roasting, refining, conching and tempering to produce bulk chocolate from which you will create your final products.</p> <p><u>Theory:</u></p> <ul style="list-style-type: none">-From tree to processed beans: farming, fermentation & drying, bean processing- From cocoa mass to chocolate <p><u>Hands-on training in the pilot plant:</u></p> <ul style="list-style-type: none">- Bean quality parameters- Bean processing: roasting, breaking and winnowing, preparation of cocoa mass- Chocolate making: mixing, refining, conching, tempering, cooling- Making tablets


THE ART OF CHOCOLATE

Key content program

DAY 2 :The Art of Making May 22 nd 2024

Introduction by Laurence KOUTNY

 9.00am

 All day location : Chocostory –rue de l’Etuve ,41 -1000 Bruxelles

WHAT	OBJECTIVE	CONTENT
<p>THE ART OF TASTING :</p> <p> 9.15 am – 11 am</p> <p>Speaker/teacher : David Deblauwe</p>	<p>Learn how to taste chocolate</p>	<ul style="list-style-type: none">➤ The different steps to taste a chocolate using you 5 senses
<p>CHOCOLATE MAKING :</p> <p>11 am – 5 pm</p> <p> (including lunch break *)</p> <p>Speaker/teacher : Michel Eyckerman</p>	<p>An intensive course in chocolate making. Become a professional chocolatier – learn how to make gourmet chocolate using modern techniques and recipes Optimization of recipes Focus on new trends and flavours</p>	<ul style="list-style-type: none">➤ Making the best (from A to Z) chocolates / pralines / Interiors➤ Ganache and praliné➤ Include importance of viscosity :<ul style="list-style-type: none">• Explain the target visco in function of the application➤ New trends and techniques .

* Optional :Chocolate Museum visit

Our experts



David Deblauwe

- Graduated from the Bakery School in Bruges and as Food Scientist from GroepT in Leuven
- Various positions for Puratos since 1995, he gained much experience on enzymes, emulsifiers and industrial baking processes by working with industrial customers
- Developer of Puratos' sourdough business mainly in the USA, Canada and Mexico since 2007
- Manager of global business development for the Belcolade and Chocolanté brand



Michel Eyckerman

- Chocolate center Supervisor Belcolade
- Expert in all Chocolate techniques like sprayed techniques and pad transfer
- Technical Diploma Bread Patisserie and Chocolate
- Golden Medal "Les Pellons d'or 2013(European)
- Golden Medal "Richmont Cup 2014" (Belgian)
- Member of Richmont Club / Master Baker Belgium
- Golden Medal "Fonds Arthur Troch" 1998
- Silver Medal "Chocolade op het spoor" 2009



Clémentine Chaussée

- Graduated from Gembloux Agro-Bio Tech as bioengineer, with a specialty in chemical and bio-industries
- R&D manager in Cocoa & Sensory at Puratos
- Expertise in cocoa fermentation: from fundamental research project to field work across the globe
- Expertise in sensory: from sensory analysis to training of sensory panels