



## Course Plan

### Art of Chocolate Making

City & Guilds, London - Accredited Qualification - Art of Chocolate Making

S No	Subject
01	Getting to know chocolate - History & Processing
02	Art of perfect tempering of chocolate
03	Making Truffles - traditional to exotic blends
04	Printed & filled chocolates - making a range of fillings
05	Moulding chocolates of different kinds – solid, filled, hollow shapes...
06	Colouring and flavouring chocolate

