



EVENT: Chocolatier Masterclass 2019

DATE: 21 February 2019

TIME: 09:30 – 13:00

LOCATION: Beurs van Berlage, Amsterdam, the Netherlands

“Chocolatiers Masterclass”

After a successful first edition last year, we welcome (semi-)professional chocolatiers, patissiers and students to the Chocolatiers Masterclass at the Cocoa Fair of Chocoa 2019! During this second edition of the Chocolatiers Masterclass you will be offered the unique possibility to immerse yourself in an important part of your specialty: chocolate.

Meet with experts about the newest updates and possibilities during the first part of the Masterclass. Subsequently you'll get the chance to discover several types of cocoa – also from international award winning origins – during the tour over the Cocoa Fair. Talk with producers and have a look at the machinery and other services. To mark the end there is a live cooking demonstration in which different applications of chocolates are discussed. This live cooking demo will be performed by a top chef.

Chocoa promotes the sustainable production of chocolate and as a chocolatier. But which factors influence the choices for couverture? What does sustainability mean in the chocolate industry? Hear all about it during the Chocolatiers Masterclass.



THURSDAY 21ST OF FEBRUARY

09:30 **Registration at the Beurs van Berlage***

10:00 **Presentation: ‘Sustainable chocolate’ by Jack Steijn**

10:30 **Presentation ‘How to make chocolate’**

12:00 **Tour on the Cocoa Fair**

12:30 **Live Cooking Demonstration**

** The programme can be subject to changes.*