

ART OF CHOCOLATE CONFECTIONERY

US \$249

Our Art of Chocolate Confectionery will give you the skills and tools you need to create your own signature chocolate confectionery. Learn everything you ever wanted to know about the creation of chocolate - no experience necessary!



Course Outline

- Chocolate quality, cocoa and cocoa powder
- Chocolate equipment
- Storage of chocolate
- Preparing chocolate confectioneries
- Tempering Couverture
- Preparing centres and fillings
- Moulding and filling moulds
- Chocolate coating
- Decorating chocolate and garnishes
- Assembling chocolate confectionery

Duration

This self-paced programme could be completed in an average of 60 hours. A maximum of 3 months is allowed to complete this course.

Fees

On completion of this course, you will be awarded with an International Culinary Studio Certificate of Achievement* and a Digital Badge.

The course fee is US \$249 Once Off

The investment includes:

- Personal online login to our Learner Management System, all study material and videos.
- Online e-portfolio
- Certification

*This is a non-accredited programme



Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can literally study anywhere, anytime to fit into your lifestyle! Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- No need to take time off to attend classes
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

Additional Costs

You need to prepare for the following additional costs, depending on your programme:

- Ingredients used for practicing all recipes
- Costs to purchase any technology and/or kitchen equipment that you may not have, but need to use in the programme
- Cost of your internet access
- Any printing you choose to do from the study guides
- Access to a well equipped home/industry kitchen for practicals