

virtual Teambuilding

Virtual Chocolate Making

EVENT FACTS:

Duration: Approx. 1-2 hours

Location: Nationwide /Global

Group Size: 15-100

This is the virtual version of our enormously popular Chocolate Making event that we have perfected over the past 25 years.

Most people will have the few basic items in their household to take part in this fun and engaging activity. We'll send the ingredients and key items to your doorstep by our reliable courier 2 days prior.





We start with an interesting and informative introduction to chocolate, starting with the humble Cacao bean and how it ends up as one of the world's favourite confections! Then on to the practical element with a masterclass in chocolate making from our Chocolatier.

Learn to make a creamy ganache centre, the vital tempering, process, filling truffle shells and lastly on to the all-important decorating.






Why not add a competitive element and split into teams? We can arrange for virtual break out rooms where your groups can collaborate to put together their complete business plan to make and sell their product. A spokesperson will then present to the group and our judges to gain the title of team Champions!

Delegates can demonstrate their ability to follow instruction, use initiative and execute the practical aspects of the challenge whilst showing creative skills.



Key Benefits:

-  Great fun
-  Broad appeal
-  Virtual
-  Teamwork

What's Included:

-  Virtual setup
-  Professional Master Chocolatier
-  Parcel of items for each delegate
-  Event management & instruction
-  £5,000,000 public liability insurance

Optional Extras:

-  Judging of competition
-  Additional guest box items

