

CHOCOLATIERS APPRENTICE

ENTER THE WORLD OF A PROFESSIONAL CHOCOLATIER AS YOU TAKE ON THE CHALLENGE OF CREATING YOUR VERY OWN BOX OF LUXURY CHOCOLATES FROM SCRATCH IN OUR AMAZING CHOCOLATIERS APPRENTICE ACTIVITY!

Once you have been welcomed to what will be your "factory", our head chef and Chocolatier will lay down your challenge – To design, create, package, and market your very own box of mouth wateringly sumptuous chocolates and truffles!



Naturally there will be lots of tuition along the way, and participants will learn how to temper chocolate, coat and decorate their chocolates, and even make flavoured centres, using a whole host of flavours, coatings, and colours.



Each team will be required to present their finished chocolates to our judges at the end along with a winning sales pitch.

Each team (and their creations) will be judged on a variety of different criteria including presentation, sales pitch, market appeal, and of course taste.



This event can be run in both face-to-face or virtual formats making it a great option for both In-person and remote events .

FACE-TO-FACE EVENTS

Face-to-face events can be run at a variety of venues such as offices, conference centres, sports clubs, or hotel meeting rooms (venue costs not included). All of the equipment and sundries needed for the event are provided and each activity will be run by an experienced event manager (along with additional event crew) who will be on hand from start to finish to ensure everyone has a great time.

VIRTUAL EVENTS

For events being run virtually, we will post an event hamper to each participant in advance of the event. This will include all the ingredients they will need for the activity, as well as a chefs hat and disposable apron. Participants will need to provide some basic equipment which is readily available in a majority of home kitchens. These hampers will be delivered (sadly not by the Big Man himself) direct to participants' homes a few days prior to the event.

On the day of your event, participants simply need to join a video call that we set up, where they will be greeted by their head chef. once everyone has joined the call and the introductions are finished, it's time to get started!

RUNNING TIME	Face-to-Face: 2 – 3 hours Virtual: 1 – 2 hours
MIN/MAX GROUP SIZE	Suitable for 8-250 participants.
PEOPLE PER TEAM	8 – 10 people per team.
ACTIVITY COST	Please contact a member of our team for a quote.
WHAT'S INCLUDED	<ul style="list-style-type: none">✓ A professional facilitator to run your activity✓ Experienced and friendly event crew✓ Quality ingredients✓ Chefs hats and aprons✓ Specialist tools and equipment (face-to-face)✓ Pre-event planning and management✓ White Rhino travel and logistics costs (face-to-face)



“From start to finish everything ran smoothly - from the organisational liaison with Tim to the actual event that was hosted by Paul, a great chef!

Everybody thoroughly enjoyed the activity- it was great way for people to bond and also brought out the competitive streak in us all!”



“We received an amazing service from Tim and his team of chef’s. Everything was taken care of meaning that we could just turn up and enjoy an afternoon of creative competition!

I would without hesitation recommend White Rhino and hope to work with them again in the future!”