

ACTIVITY OPTION

CHOCOLATIERS APPRENTICE

Enter the world of a professional Chocolatier as you take on the challenge of creating your very own box of chocolates! Once you have been welcomed to what will be your “factory”, our head chef and Chocolatier will lay down your teams challenge – To design, create, package, and market your very own box of mouth watering sumptuous chocolates and truffles!

Naturally there will be lots of tuition along the way, and participants will learn how to temper chocolate, model marzipan, coat their chocolates, and even make flavoured centres, using a whole host of flavours, coatings, colours, and alcohol! Once teams have completed their chocolaty challenge, the finished products will be judged on a variety of different criteria including presentation, sales pitch, market appeal, and of course taste!

The Chocolatiers Apprentice is suitable for any number of participants and simply requires a single room, large enough to accommodate everybody taking part. The Chocolatiers Apprentice appeals to a broad range of people, lasts for approximately 3 hours, and is a fantastic way to motivate and reward staff, develop team unity, and promote creativity.



RUNNING TIME:	The ideal length of time for this activity is 2-3 hours.
MIN/MAX GROUP SIZE:	Suitable for 8-250 participants.
PEOPLE PER TEAM:	We would recommend 8-10 participants per team.
WHAT'S INCLUDED:	<ul style="list-style-type: none">✓ An event manager to oversee your activity✓ Experienced and friendly crew✓ Quality ingredients✓ All specialist equipment and sundries✓ Pre-event planning and management✓ White Rhino travel and logistics costs✓ £10m public liability insurance