Learn what it takes to create delectable chocolate from bean to bar.

- Visit food science research labs.
- Learn analytical techniques to study chocolate.
- Learn the steps to create your own chocolate bar from the cocoa bean.
- Develop your ability to taste for flavour and texture.
- Learn how to manipulate flavours.
- Understand the tempering process.
- Learn the importance of correct chocolate crystallization.
- Understand what can go wrong when roasting.
- Understand the importance of the fermentation process.
- Understand why a chocolate bar requires emulsifier.

“THE LOVE OF CHOCOLATE IS A UNIVERSAL CONSTANT.”

~F. Peyronel

Secure your spot at:
uoguelph.ca/foodscience/chocolate

For more information, contact:
(519) 824-4120 Ext. 56422
fsevents@uoguelph.ca
Course Program

DAY 1
Aromas and Flavours
- Differences in cacao beans due to origins and farm processing conditions.
- Chemistry during cocoa bean fermentation.
- Sensory perception; taste and mouthfeel.
- Lab: Testing to characterize aromas before and after different industry processing steps.

DAY 2
Recipes and Canadian Definition of Chocolate
- Changes in the nibs during roasting and conching.
- Quality of chocolate based on ingredients added.
- Health benefits of cocoa products.
- Lab: Manufacturing chocolate bars.

DAY 3
Texture, Quality and Food Safety
- Tempering: Is there a better technique?
- Cocoa butter crystallization and the impact on texture.
- Manufacturing, packaging, food safety.
- Analytical techniques to study chocolate bar textures.

Analytical Techniques

Cost
$1,000.00 plus HST
Includes lunches, refreshments and all lab supplies.

Registration
Spots are limited. Register today at: uoguelph.ca/foodscience/chocolate

Special thanks goes to:
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