

CHOCOLATE ARTIST

Week 1: Introduction and Basics

- **Day 1: Introduction to Chocolate**
 - History of chocolate
 - Different types of chocolate (dark, milk, white)
 - Tasting session
- **Day 2: Tools and Equipment**
 - Overview of essential tools
 - Maintenance and care of tools
 - Safety measures in the kitchen
- **Day 3: Tempering Chocolate**
 - Importance of tempering
 - Different tempering methods (seeding, tabling, microwave)
 - Practical session on tempering
- **Day 4: Molding and Shaping**
 - Types of molds
 - Techniques for using molds
 - Making basic chocolate shapes
- **Day 5: Filling and Flavoring**
 - Types of fillings (ganache, praline, fruit purees)
 - Flavor combinations
 - Practical session on making filled chocolates
- **Day 6: Decoration Basics**
 - Introduction to chocolate decorations
 - Techniques for basic decorations (piping, drizzling)
 - Practical session on decorating chocolates

Week 2: Intermediate Techniques

- **Day 1: Chocolate Sculpting**

- Introduction to chocolate sculpting
- Basic sculpting techniques
- Practical session on small sculptures
- **Day 2: Advanced Tempering and Troubleshooting**
 - Dealing with common tempering issues
 - Techniques for achieving perfect tempering
 - Practical session
- **Day 3: Advanced Moulding Techniques**
 - Using complex moulds
 - Creating multi-layered chocolates
 - Practical session
- **Day 4: Chocolate Ganache and Truffles**
 - Making perfect ganache
 - Techniques for making truffles
 - Practical session
- **Day 5: Chocolate Bonbons**
 - Creating bonbon shells
 - Filling and sealing bonbons
 - Practical session
- **Day 6: Artistic Presentation**
 - Plating and presentation techniques
 - Using edible gold, glitter, and other decorations
 - Practical session

Week 3: Advanced Techniques and Design

- **Day 1: Chocolate Showpieces**
 - Planning a chocolate showpiece
 - Structural integrity and support
 - Practical session on showpiece base
- **Day 2: Detailed Sculpting**

- Carving intricate details
- Adding textures and patterns
- Practical session
- **Day 3: Painting with Chocolate**
 - Techniques for coloring chocolate
 - Hand-painting designs on chocolate
 - Practical session
- **Day 4: Airbrushing Techniques**
 - Introduction to airbrushing
 - Using airbrush on chocolate
 - Practical session
- **Day 5: Theme-Based Designs**
 - Creating chocolates based on a theme (e.g., nature, festivals)
 - Practical session on themed designs
- **Day 6: Collaboration Project**
 - Working in teams to create a large chocolate piece
 - Planning and execution
 - Presentation of the project

Week 4: Final Projects and Professional Skills

- **Day 1: Designing Your Signature Chocolate**
 - Conceptualizing a unique chocolate creation
 - Sketching and planning
 - Practical session
- **Day 2: Production Planning**
 - Efficient production techniques
 - Managing time and resources
 - Practical session
- **Day 3: Packaging and Marketing**
 - Designing attractive packaging

- Branding and marketing strategies
- Practical session on packaging
- **Day 4: Business Skills for Chocolate Artists**
 - Setting up a chocolate business
 - Pricing and cost management
 - Marketing and sales strategies
- **Day 5: Final Project Work**
 - Final touches on signature chocolate
 - Preparing for presentation
- **Day 6: Final Presentation and Evaluation**
 - Presentation of final projects
 - Peer and instructor feedback
 - Course evaluation and certification ceremony

Materials Needed:

- Various types of chocolate (dark, milk, white)
- Molds of different shapes and sizes
- Sculpting tools
- Tempering tools (thermometers, marble slab, etc.)
- Airbrush and edible colors
- Ingredients for fillings (cream, fruits, nuts, etc.)
- Packaging materials
- Safety gear (aprons, gloves, etc.)

Additional Notes:

- Ensure all ingredients and tools are ready before each session.
- Allocate extra time for cleaning and maintenance of tools and workspace.
- Encourage creativity and experimentation within the framework of the lessons.