



# LEARN TO MAKE CONFECTIONS IN A CLASS OF THEIR OWN

## The Chocolatier's Workshop CONFECTIONERY ESSENTIALS

**Confectionery Essentials** is an intensive 2-day immersion into the fundamental techniques of producing confections, conducted at Cargill Cocoa & Chocolate headquarters in Lititz, Pa.

In the Confectionery Essentials seminar you'll learn the theory and science of making firm and soft caramels, cooked and cold creams, the patient process of blending a perfect ganache, and how to enrobe confections. Led by the confectionery specialists of Cargill Cocoa & Chocolate, Confectionery Essentials will take your product offering to the next level of excellence.



The  
Chocolatier's  
Workshop®



C O N F E C T I O N E R Y   E S S E N T I A L S



# The Chocolatier's Workshop: Confectionery Essentials • Agenda

The Chocolatier's Workshop: Confectionery Essentials is a 2-day seminar designed to help confectioners master the theory and techniques every successful chocolatier should know. Held at the headquarters of Cargill Cocoa & Chocolate in Lititz, Pa., this course includes lunch daily and a celebratory dinner.

## DAY 1:

### Tempering and moulding

Review tempering basics, produce decorative shell moulded confections and hollow moulded novelties

### Caramel and creams

Learn to make firm and soft caramels as well as cooked and cold creams

### Ganache

Learn, practice and master the technique to produce and infuse ganache with flavors

## DAY 2:

### Enrobing

Learn to set up, maintain and operate an enrobing line and package the finished product

### Sensory Overview

Educate your palate by learning to recognize and discern between key flavor notes in chocolate

### Artistry

Apply decorative techniques to hollow moulded novelties

## COURSE INSTRUCTORS

**Joe Sofia** ♦ graduated from Cornell University and spent 10 years working for Nestlé USA in various capacities before joining Peter's Chocolate as a district sales manager in 1995. Joe is currently Cargill's chocolate specialist and is on the instruction team for the RCI Chocolate Boot Camp. He has also hosted seminars and demonstrations at the Philadelphia Candy Show and Sweets & Snacks EXPO.

**Rick Schwartz** ♦ has a B.S. degree in food science from Delaware Valley College. He is currently Cargill's director of technical operations and has over 30 years experience in R&D and QC in the chocolate and confectionery industries. He truly enjoys and excels in one-on-one coaching with customers to solve their technical issues. He has participated in several "ask the experts" panel seminars at the Philadelphia Candy and RCI shows.

**Josh Rahn** ♦ has a B.S. degree in food science from the University of Guelph, Ontario, Canada. He currently manages the product development department at Cargill Cocoa & Chocolate, where he has worked with chocolate and other confections for almost a decade. He's enthusiastic when it comes to providing technical support and teaching customers in the lab and plant environments.



## Confectionery Essentials

Participation is limited to 12 people ♦ Cost: \$695

For workshop dates or to register, call 717.626.3246 or email [chocolate@cargill.com](mailto:chocolate@cargill.com)

Cargill is the right partner. Cargill brings broad experience, passion and excitement to the food and beverage industries. Cargill's deep ingredient knowledge, technical expertise and customer insights provide resources for developing new products to meet your consumer's needs and wants. Visit [www.cargill.com](http://www.cargill.com) for more information.



**The Chocolatier's Workshop: Confectionery Essentials  
Registration Form  
Cargill Cocoa & Chocolate Headquarters  
Lititz, Pennsylvania  
October 15-16, 2014**

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

### **Special Services**

Please indicate if you require special accommodations or have dietary restrictions:

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Please complete this form and return it by fax to 717-627-3881 or mail it to The Chocolatier's Workshop, 20 North Broad St., Lititz, PA 17543. **Forms must be received by September 26, 2014.** Space is limited to 12.

### **Registration package includes:**

- Two days of candy making and artistry instruction
- Lunch on both days and a celebratory dinner on the 15th
- Course materials
- Chocolate and supplies for candy making

***Cost is \$695***

***A 50% down payment is due at time of registration, with the remainder to be paid two weeks before the start of the workshop.***

By completing this registration form, you indicate that you accept Cargill Cocoa & Chocolate's cancellation policy. All cancellations must be received two (2) weeks prior to the start of the workshop to receive a full refund. Any cancellations received after this date will result in a cancellation fee of \$200.

Signature: \_\_\_\_\_

**Hotel reservations** must be made directly with The Holiday Inn Express Hotel & Suites in Lititz; 101 Crosswinds Drive, Lititz, PA 17543; telephone 717-625-2366. Room rate is \$94 per night for either a king or a queen non-smoking room. Please mention that you are with the Cargill October Group.



What experience do you have with tempering chocolate?

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What is your confectionery making experience, if any?

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What are you hoping to learn at The Chocolatier's Workshop: Confectionery Essentials?

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