



HELLO

We are an artisan chocolate business based in Rochester, Kent.
Producer of chocolate gifts and chocolate workshops and education.

At Curious Cocoa we craft artisan chocolate products from the comfort of our home kitchen. Our offerings include delectable selection boxes, uniquely infused bars, and seasonal treats like hot chocolate stirrers. We also run chocolate making workshops and parties.



ABOUT US

- **2024 Users for workshops at our home kitchen.**
 - **75% are in the 8-14 age category**
 - **388 participants**
 - **77 separate groups**

We host engaging chocolate workshops and parties in our home kitchen. These events are particularly popular for children's birthday parties, providing a fun and educational experience where participants learn the art of chocolate making and create their own delicious treats. Our workshops and parties not only entertain but also educate, making them a hit for children and adults alike.

Creativity and Imagination: Allows children to experiment with flavours, shapes, and colours, sparking their creativity.

Fine Motor Skills: Activities like measuring, stirring, and decorating help improve hand-eye coordination and precision.

Math Skills: Confectionery involves measuring ingredients, understanding proportions, and following sequences, which enhances their math abilities.

Patience and Attention to Detail: Following recipes and waiting for chocolate to set teaches patience and the importance of detail.

Science Knowledge: Learning about the chemical reactions that occur during the cooking process can be both educational and fun.

Teamwork and Communication: Making sweets together encourages teamwork and communication, especially if they're working in a group or with an adult.



WHAT'S COMING

Our goal for 2025 is to take these popular workshops into schools in Kent and Medway.





HEADING INTO SCHOOLS...

We are now offering our workshop sessions to students in schools in Kent and Medway. We will provide all ingredients, tools, and worksheets. What will your students gain from each session?

1. **History of Chocolate:** As part of the session we will share the fascinating history of chocolate, from its origins with the ancient Mesoamerican cultures to its journey to Europe and how it became the beloved treat we know today.
2. **Cocoa Bean Journey:** We will explain the process of how chocolate is made from cocoa beans and discuss the journey from harvesting, fermenting, drying, roasting, grinding, and finally transforming into chocolate.
3. **Chocolate Tasting:** Conduct a chocolate tasting session where participants learn to identify different types of chocolate (dark, milk, white) and flavours.
4. **Science of Tempering:** We will demonstrate the science behind tempering chocolate and why it's crucial for achieving that perfect glossy finish and snap.
5. **Art and Creativity:** We encourage participants to get creative by designing and decorating their own chocolate creations.
6. **Global impact** - we can discuss how climate change is affecting chocolate production.

A lot of fun to learn while indulging in delicious treats! 🍫

Packages and Costs:

A: £26 per pupil. After a brief introduction into how chocolate is made students will make 4 hand painted lollypops, a personalised bar with toppings, and a bag of truffles. They will also do a tasting session, a quiz and be provided with worksheets and resources to take home. Approximately one hour and a half.

B: £16 per pupil. Students will make 4 hand painted lollypops and a small bag of truffles. They will also do a tasting session and have worksheets and resources to take home. Approximately one hour.

Suitable for all ages and abilities.

Large groups above 12 students can receive discounts.

Our group leader is DBS checked and fully insured with public liability.

Our requirements from you:

- The school or facility must have a kitchen and/or plenty of counter top space or table space, a heat source (microwave or hob, preferably hob), and a decent size fridge. We will ask to visit or see photos before booking.

- We ask for an initial deposit to reserve the booking and full payment 24 hours before.

NB Our chocolate products may contain traces of nuts and the chocolate we use contains dairy.

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