

Superior Chocolatier Diploma Programme

Last update Sept 2019



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Fundamental level

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- ❖ Hygiene, health
- ❖ Hazardous & Safety

Intermediate level

Term 2

- ❖ Tasting techniques
- ❖ Ganache
- ❖ Fundamentals of Dry fruits
- ❖ Fundamentals of herbs
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- ❖ Chocolate machinery review
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Advance level

Term 2

- ❖ Advance Practice
- ❖ **Recipes Practice** France best Traditional chocolates Exclusive
- ❖ Ganache base, Praline base, Caramel base, Fruit base
- ❖ Infusion technique Exclusive
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