

Bean-to-Bar Craft Chocolate Appreciation Workshop

Date: 23 June 2018

Duration: 3 hours (10am to 1pm)

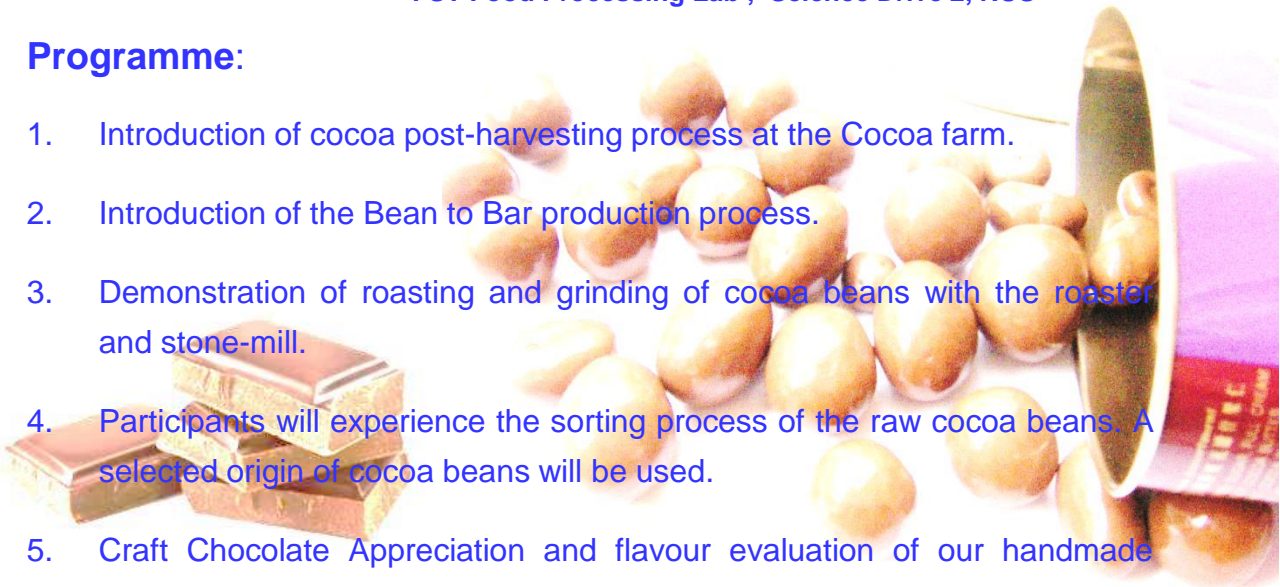
Fee: \$75

Venue: S14-05-03

FST Food Processing Lab , Science Drive 2, NUS

Programme:

1. Introduction of cocoa post-harvesting process at the Cocoa farm.
2. Introduction of the Bean to Bar production process.
3. Demonstration of roasting and grinding of cocoa beans with the roaster and stone-mill.
4. Participants will experience the sorting process of the raw cocoa beans. A selected origin of cocoa beans will be used.
5. Craft Chocolate Appreciation and flavour evaluation of our handmade Single Origin chocolate bars by participants.



Registration link:

<https://mysurvey.nus.edu.sg/EFM/se/543BE5C22A180DC4>

Registration closes on 9 June 2018 or when class size reached.

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All proceeds for this workshop will go to FST Alumni Endowment Fund to support students and education benefits. Thank you for your support!!

Organised by:



Food Science & Technology Programme
Faculty of science

Conducted by:

