



**CHOCOLATE ARTS
& CONFECTIONERY**



Introduction

Capsicum is Southern Africa's leading national professional Chef and Hospitality Education and Training Institution. With campuses strategically located in major centres close to residential and commercial businesses in South Africa, we offer the highest standard of both Culinary and Hospitality education. Our graduates are recognised both locally and internationally.

“ Creamy, mouth-watering, delicious chocolate delight melts in your mouth ”



Programme in Chocolate Arts and Confectionery

Do you aspire to be a chocolatier? This programme is suited to people who have a highly creative flair. Our newest programme offers you the opportunity to expand your pastry repertoire and place you in the top echelons of the pastry arena.

Duration: Feb - June or July - Nov
(Industry placement optional - Availability dependant)

Entry requirements: Grade 12 or Diploma in Patisserie or 23 years old age exemption

Programme outline:

- Food safety
- Food hygiene
- Budgeting and costing control
- History of chocolate
 - Origins
- Chocolate composition
 - Types of chocolate available on the market
 - Tasting of the different types
 - What makes chocolate
- Production of chocolate
 - From bean to bar and the different stages involved
- Chocolate tempering
 - Table method
 - Direct tempering
 - Seeding
- Sugars
 - Chemical reaction
 - Types
 - Effects sugar has on the final product
 - Preservative
- Production of truffles
 - Crystallization
 - Hand production of 6 different types of truffles



- Moulding Chocolate
 - Principles
 - Hollow moulding
 - Fillings for praline
 - Spraying and finishing effects
- Pralines
 - Gianduja
 - Soft centered ganache fillings
 - Enrobing
 - Transfers and how to apply
- Production of chocolate desserts
 - Variety of desserts using chocolate
- Gâteaux
 - Production of various gâteaux's
 - Inclusions of gâteaux's
- Chocolate décor
 - 15 different principles and techniques
 - Applying décor
- Chocolate centrepieces
 - Principles, production thereof (Basic & advanced)
- Confectionery
 - Production of different confectionery items such as gums, marshmallow, fudge, fondants, soft toffee, etc.

Certification:

- First Aid Certificate
- Fire Certificate
- Programme in Chocolate Arts and Confectionery

Career Opportunities:

On completion of this programme you could be a leading pastry Chef in some of the top hotels and restaurants around the world, or you could open your own patisserie and chocolatier business. Your skills will include the making of gâteaux, truffles, soft centred ganaches, nougats, gum sweets, decorative centrepieces to name but a few. You could supply specialist confectionery and chocolates for events or go into a retail environment. Your qualification will open numerous doors for you!

Chef Alfred Henry,
a renowned Chocolatier in South Africa and
Capsicum's Executive Chef

For more information regarding open days and other events or to book a Campus visit

CONTACT US NOW

086 111 CHEF (2433)

enquiry@capsicumcooking.co.za

www.capsicumcooking.co.za

Cape Town / Pretoria / Johannesburg

Durban / Boksburg / Port Elizabeth

“ So you think
you're an expert
on chocolate?
Test your
knowledge
and see how
chocolate's
popularity has
spread worldwide. ”

**Candy
coated**

