



Cacao ShoppeTM
experience real chocolate

Chocolate Tasting - A Unique 'Break' During Your Training Seminar or Delectable Addition to Your Event

OUR MISSION: We traveled to cacao farms in Belize, Mexico and the Dominican Republic to specifically learn about the agriculture behind chocolate. Our mission is to teach people about chocolate and connect people to where their chocolate comes from. We do this through educational and delectable chocolate tastings.

WHAT WE TASTE: At our chocolate tastings, we only serve the highest quality chocolate from national and international bean to bar chocolate makers. The cacao origins vary from organic farms in Belize, Mexico, Dominican Republic, Peru, Cuba, Madagascar, Congo, Trinidad, and Ecuador, to name a few.

HOW IT WORKS: Many people never have the opportunity to experience real chocolate. Let our trained cacao experts attend your event or fill a 'break' at your training seminar, inspiring your guests with some chocolate education and delectable treats. Guests and attendees will learn about...

- The plant behind chocolate & how it is grown, harvested, fermented and dried in country.
- The economy and agriculture behind chocolate touching on the big chocolate companies, how they source their chocolate and the global impact of that sourcing.
- What makes bean to bar chocolate healthy
- Why it's important to understand the difference between a chocolatier & a chocolate maker.

As we cover these topics, guests will receive a chocolate flight and will have the opportunity to taste samples of different bean to bar chocolates throughout the presentation, learning about each chocolate maker & the makeup of the chocolate they are tasting.

DURATION: The chocolate tasting can be adjusted to any timeframe. We have been invited to many training seminars to fill a 15-30 minute break.

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