



coeur
de

Xocolat

The heart of Chocolate

Teambuilding

sucess really can be sweet

Building teams using chocolate

Our Master Chocolatier gives a fascinating introduction to chocolate making before challenging each team to create a handmade box of delicious chocolates.



Xocolat
factory

www.coeurdexocolat.com

Chocolate Teambuilding

Our Master Chocolatier gives the team a fascinating introduction to chocolate making before challenging each team to create a handmade box of delicious chocolates.

All the necessary equipment, ingredients and instruction for chocolate making are provided including decorative items, cocoa powder, hard and soft centres, icing, piping bags & tempered chocolate & packaging.

Making Chocolate

Each team will have a set time to complete the task and present their chocolates to the chocolatier/ panel. Chocolates may be judged on a variety of categories including:

- Presentation
- Taste
- Innovation
- Style
- Cost

Every team gets to take home their own chocolates.

Benefits

Anyone can participate in this event. It is not physically demanding.

The Chocolate Factory is a project based challenge, so it can be run in conjunction with various types of training, for example sales, customer services and presentation skills. It is also a good event to run alongside such workshops as Belbin, SDI and MBTI.



Collaborative

Unlike some team building activity formats Chocolate Making can be collaborative or competitive. The whole team can work together to complete the challenge.

Prices

Starting: from £45 per head.

Numbers: 15-150 people.

Ideal Group Size: 30

Duration: Half or full day.

Please note this does not include venue hire. Initially a 10% deposit to secure the booking with the balance payable 7 days before the event is held.

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