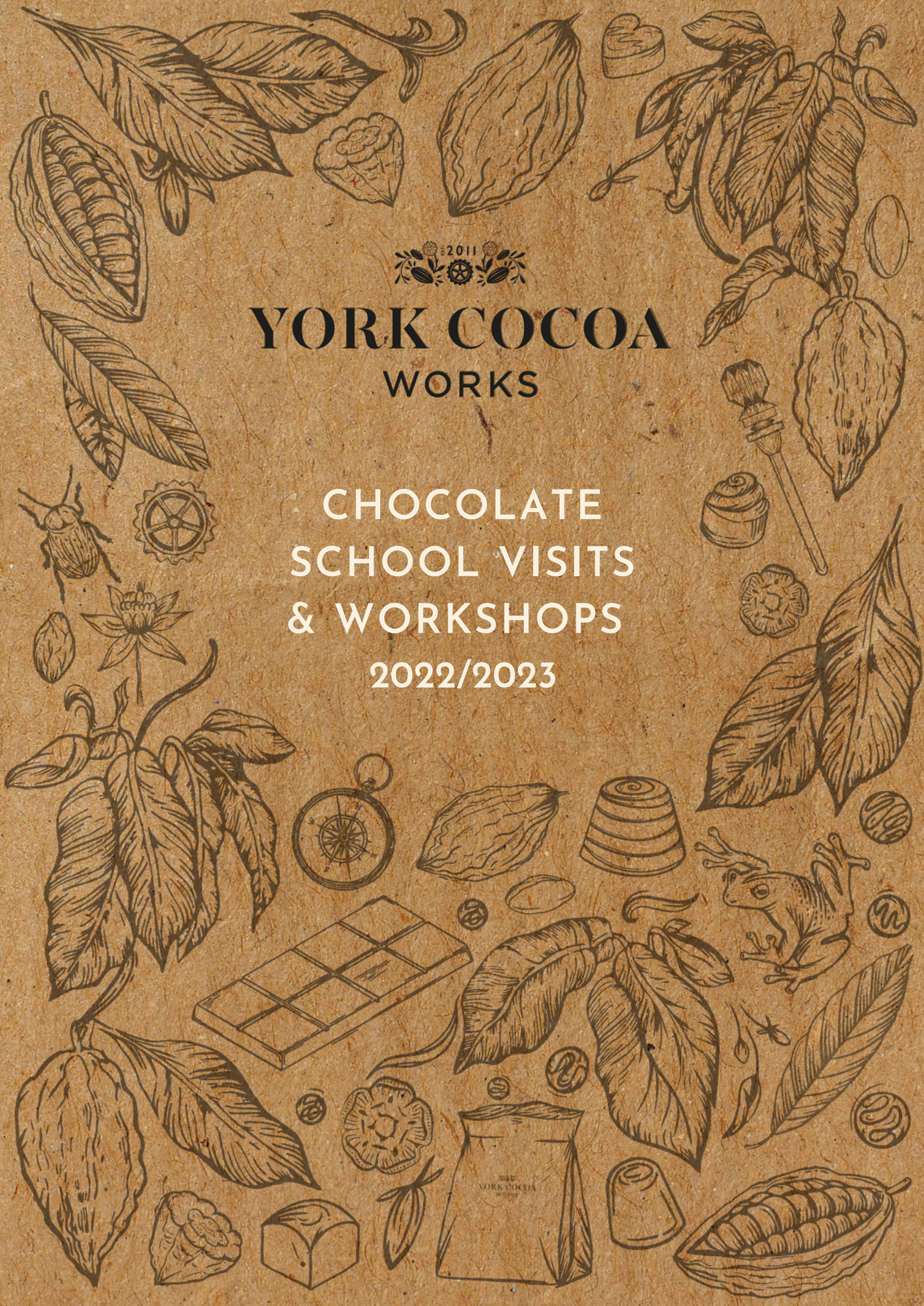




# YORK COCOA WORKS

CHOCOLATE  
SCHOOL VISITS  
& WORKSHOPS  
2022/2023







## SCHOOL VISITS & WORKSHOPS

# Chocolate Activity Guide

2022 - 2023

At York Cocoa Works we are an open working chocolate factory in the heart of York. We're inspired by York's chocolate making heritage to craft our own chocolate from cocoa we source from farms around the world. We look forward to welcoming your group to join us to learn how we craft our chocolate, how the city's heritage inspires what we do today and how we're trying to make chocolate that's different.

We can also join you in your classroom, bringing our chocolate making process to your school with our flavour exploration and hands on making activities.

We have been delivering chocolate workshops with schools for over a decade with dedicate education professionals, sharing a whole range of chocolate knowledge. We have created a range of activities that we offer at the Cocoa Works for visitors of all ages, or in our educational workshops where we are able to join you in the classroom.

Our workshop program has 3 core components:

The story of Cocoa - The Journey of a Cocoa Bean

The process of Chocolate Making - Becoming a Chocolate Maker  
and Working with Chocolate - the Art of the Chocolatier.

When you join us you will be able to see our chocolate being made by our team of Chocolate Makers, have an opportunity to taste for yourself how our chocolate is created and craft your own chocolate treat to be able to take home with you to show off, share or just enjoy.

Our School Visits and Workshop program is available to visiting school groups of students under 16 years of age or for on site school visits.

We look forward to welcoming you.

YORK COCOA WORKS  
10 Castlegate York, YO1 9RN





# CHOCOLATE SCHOOL'S WORKSHOPS

## Manufactory Tasting & Making Workshop



Learn how our chocolate is crafted in a tasting tour around our manufacturing process at York Cocoa Works, before sampling a range of chocolates exploring the flavour and features of the cocoa we work with to craft our chocolate.

One of our expert chocolate makers will share the secrets of our cocoa and how we transform it into chocolate. You will discover our origins and learn the rich history of chocolate making in York before taking a peek into our manufactory and watching our chocolate being made.



You will sample the chocolate we make from cocoa beans all around the world, experiencing the different strengths and flavour notes in our range.



Following the journey, participants are invited to craft their own chocolate treat to wrap up, take home and show off!

For a full chocolate day in York this can be accompanied by the York Chocolate Trail as a way to explore the city and walk off that chocolate.



Price: £9.50 per student

Chocolate: 70g per participant

Duration: 1 hour

Capacity: 6 - 12 guests

Available: 9.30am, 11.00am, 12.30pm, 2.00pm, 3.30pm

Larger school groups can be accommodated in class groups up to 30 or in multiple smaller groups.

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# CHOCOLATE SCHOOL'S WORKSHOPS

## Journey of a Cocoa Bean



Explore the origins of cocoa, it's celebration by the Mayans and Aztecs and its journey to Europe. We'll taste cocoa beans as we explore the physical transformation that evolved over 2000 years of consumption from raw cacao beans, roasted cocoa nibs, cocoa mass to dark chocolate and eventually milk chocolate.

Price on site: £5.50 per child

Capacity: 15 - 30 students per group

Duration: 45 mins

# CHOCOLATE SCHOOL'S WORKSHOPS

## The Art of the Chocolatier



We'll explore the tempering process required to work with chocolate, before participants create their own chocolate treat that can be decorated how they choose before wrapping it up to take home and show off.

Price on site: £6.50 per child

Chocolate: 30g

Capacity: 15 - 30 per group

Duration: 45 mins

Book our School's Workshops together to combine the Journey of the Cocoa Bean with the Art of the Chocolatier from £10.50 per child for your class group - based on a minimum of 25 participants. Larger groups can be catered for alongside our partner venues in York or as smaller parties.

### Joining you at your school

Journey of a Cocoa Bean - £250 for up to 120 participants

The Art of the Chocolatier - £4.50 per child

Travel surcharge may be applicable

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## CHOCOLATE SCHOOL'S WORKSHOPS

### The Science of Chocolate Making



We explore chocolate with all of our senses before exploring the changing states of chocolate when undertaking the tempering process. Each participants will make their own chocolate bar to take home and enjoy. This workshop is perfect for older students with a more hands-on chocolate exploration.

Price: £19.50 per participant

Capacity: 12 - 24 students per group

Duration: 1 hour 30 mins

## CHOCOLATE SCHOOL'S WORKSHOPS

### Introduction to Chocolate Making



Learn how to make a gorgeous ganache based chocolate truffle before learning the art of tempering chocolate to hand dip and beautifully decorate your truffles and packaging to take home and enjoy.

Price: £32.50 per child

Chocolate: 30 truffles approx

Capacity: 8 - 24 per group

Duration: 2 hours 15 mins

### Joining you at your school

Our hands-on chocolate workshops are available on-site at York Cocoa Works or for us to join you at your venue and facilities for groups of 15 - 120 participants.

Travel surcharge may be applicable

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# Chocolate Enterprise Challenge

Join us at York Cocoa Works for an in-depth exploration of the chocolate industry from cocoa sourcing, sustainable farming and supply chains through to production and product development and design.

This full day workshop is suited for older students looking at business, society and culture

## Included

Welcome by our Chocolate Making team  
Tour of the Chocolate Manufactory  
Hands on Chocolate Making Workshop  
Presentation and discussion  
- *The Challenges of Chocolate*  
Chocolate Development Workshop  
Group presentations of an innovative chocolate of tomorrow  
Chocolate Refreshments  
(lunch not included)  
Chocolate prize for the most innovative chocolate design

Price: £38.50 per child

Capacity: 6 - 36

Duration: 5 hours

## Joining you at your school

Our hands-on Chocolate Enterprise Challenge is available to join you at your venue and facilities for groups of 15 - 120 participants.

Price: from £20.50 per student

Discount available for large groups

Travel surcharge may be applicable



YORK COCOA WORKS  
10 Castlegate York YO1 9RN

PROUDLY MADE IN YORK  
YORK COCOA  
HOUSE  
THE HOME OF CHOCOLATE



# Chocolate Learning Kits

Create your own learning sets to work with alongside our classroom guides - designed for home learning and for groups unable to join us at York Cocoa Works, these sets can be topped up with ingredients from our online store.

Chocolate Lollipop Making At Home - £15.50

Chocolate Manufactory Tasting Set - £22.50

Chocolate Making Learning Set - £48.50



Discover more about York's Chocolate Making heritage when you visit as well as find your way around the city with the York Chocolate Trail download the trail and plan a chocolate filled trip at

[www.VisitYork.org/Chocolate](http://www.VisitYork.org/Chocolate)

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# Making Your Booking

1 - Identify your preferred workshop, approximate number of participants and preferred date. Please note that groups of less than 8 may be more suited to booking on our public program of activities and workshops where minimum numbers do not apply.

Check availability for smaller groups and make your booking directly online by visiting [www.yorkcocoa.co.uk/Calendar](http://www.yorkcocoa.co.uk/Calendar)

2 - Contact our team on [events@yorkcocoa.co.uk](mailto:events@yorkcocoa.co.uk) or T: 01904 675787 to discuss your requirements together with your preferred date and time.

3 - You will receive a booking confirmation from us, together with access to further resources to help you plan your trip such as Risk Assessments, leaving you to get organising your participants. Please make sure you identify any specific dietary or access requirements so we can look after your guests when they are with us.

4 - We will be in touch 3 weeks prior to your workshop to request final numbers of participants together with dietary requirements and any additional chocolate extras you might want to add to your experience with us.

Upon receipt of this we will issue the final invoice to be paid 2 weeks prior to your booking.

## Special Dietary Requirements

Our menu selection changes seasonally to share our favourite chocolate recipes in the indulgences we're creating.

We take a lot of steps to ensure our chocolate can be as accessible as possible and therefore do not use nuts in our products, though there may from time to time be nuts in our public spaces. We are able to cater for non-dairy, non-milk and non-gluten diets but do ask that you make us aware at least 48 hours prior to your booking.

## Cancellations

Please be aware our activities are quoted to cater for the number that you anticipate attending. Our minimum group size for private workshops and activities is 8 participants. If your numbers drop below our minimum requirements or differ by +/- 20% of the original anticipated numbers we reserve the right to charge a small numbers surcharge, open the workshop to additional participants or to locate the activity in a location most appropriate for your booking.

We endeavour to be supportive and flexible to enable your experience with us to be a special, chocolate filled occasion. If you anticipate your requirements changing significantly then please do not hesitate to get in touch and we can support you to make the most effective arrangements for your group.

Cancellations made less than 2 weeks and more than 48 hours prior to your booking are not eligible for a refund, however a voucher may be provided for use on our website, in-store or on future experiences to an appropriate value.

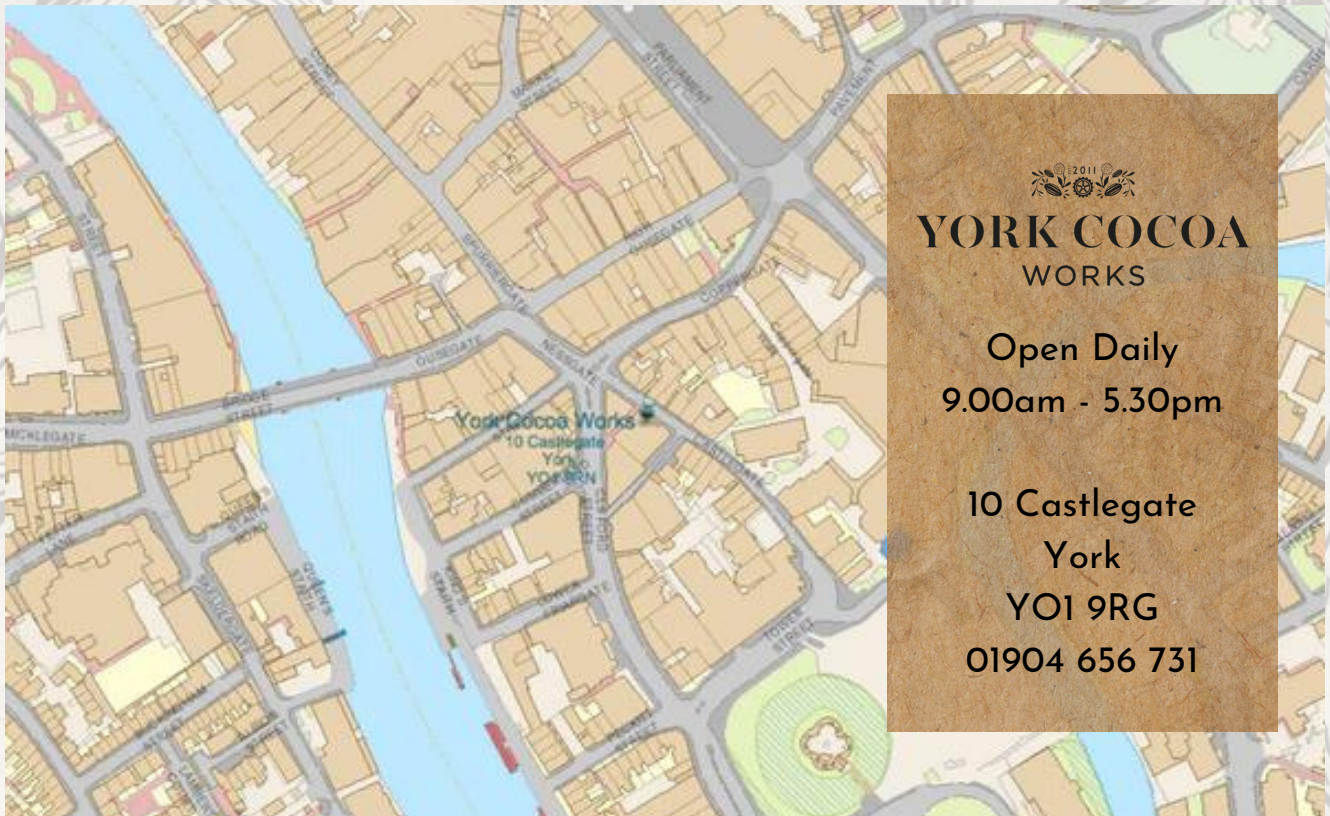
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# Finding Us



When we first opened our original chocolate shop back in 2011 the whole city smelt of chocolate, sadly now most of the beautiful old factory buildings that made the chocolates that I remember from my childhood have been turned into some lovely places to live - but they definitely don't make chocolate any more.

Please make sure when you plan your visit that you know exactly where to come to find us, we don't want you getting lost or being disappointed.

Please do not hesitate to get in touch if you have any further questions ahead of making your booking or when arranging your visit.

Email: [Events@yorkcocoahouse.co.uk](mailto:Events@yorkcocoahouse.co.uk)  
T: 01904 675787

