



FALL SEMESTER 2009

SERIES 1: CHOCOLATE SCIENCE

Learn all about the science behind the flavor and health benefits of this complex fruit.

September 16th

CHOC101 The Real Thing

September 23rd

CHOC102 Chocolate for Nerds

SERIES 2: CHOCOLATE IN THE WORLD

Learn about the cocoa and chocolate industries in the market place internationally.

September 30th

CHOC201 Cocoa, Up Close and Personal

October 7th

CHOC202 Inside the Industry

SERIES 3: THE ART OF MAKING CHOCOLATE

Behind the closed doors of manufacturing chocolate from bean to bar to confection.

October 14th

CHOC301 Factory Secrets*

October 21st

CHOC302 Ganache Making*

October 28th

CHOC 303 Homemade Chocolate

SERIES 4: CHOCOLATE CONNOISSEUR

An exceptional exploration into the heart of chocolate sensory evaluation.

November 4th

CHOC401 Tasting Like a Professional*

November 11th

CHOC402 Beyond Dessert; Chocolate as a Savory Ingredient*

November 18th

CHOC403 Exotic & Erotic

ALL CLASSES ARE HELD AT:

Theo Chocolate
3400 Phinney Avenue North in the Fremont neighborhood of Seattle
Wednesday evenings from 6:30-8:30pm

Each class is \$40 (+tax) per person. If you register for 5 classes or more we offer a 10% discount.

*There is an additional \$15 lab fee for CHOC302, CHOC401, CHOC402, and an additional \$30 lab fee for CHOC301. To register, please call us at **206-632-5100** and dial option **2** to speak with a Theonista in our retail store.

PLEASE BE ADVISED THAT THEO CHOCOLATE REQUIRES 7 DAYS ADVANCE NOTICE TO CANCEL YOUR RESERVATION AND RECEIVE A FULL REFUND.

CHOC101

An in depth description of what constitutes “real chocolate”, Dr. McShea will truly separate craft chocolate making from industrial “mockolate”. Using chemical analyses of cocoa beans and chocolate, this class explores the chemical intricacies of artisan chocolate vs. industrial chocolate. Dr. McShea also answers questions about addictive properties of chocolate and our psychological responses to cacao.

CHOC102

This class gets into the nitty-gritty chemistry of fermentation and taste analysis of quality cacao. Dr. McShea will connect the dots of fermentation to finished chocolate flavor as it relates to the chocolate making process. You will also explore the chemical make up of cocoa beans from different regions of the world explaining why beans from different regions have such dramatic flavor differences. A tasting of poor vs. well fermented cacao will follow the lecture.

CHOC201

Joe Whinney the founder & CEO of Theo Chocolate will discuss the complex web of how the politics, economics, and traditions of growing and selling cacao have brought us to where we are today. We will follow cacao from its first uses in Mayan and Aztec times through the European industrialization up to present day manufacturing. Mr. Whinney will explain from first hand experience at origin the importance of sourcing Fair Trade and Organic cocoa beans.

CHOC202

Theo's Sales & Marketing Vice President Debra Music, and Theo's founder & CEO Joe Whinney will bring you a survey of the industry of chocolate & cacao. Starting with the ethical history of cacao production from an economic perspective, we then turn our attention to understanding the price of chocolate: how it is set on global futures markets and what this means to farmers. To experience the economics of chocolate in an edible way, we'll sample of a range of chocolates from “mockolate” to fine confections.

CHOC301

During this class our chief engineer Erin Holzer takes us inside the factory and explains the detailed inner workings of all of Theo's chocolate making equipment. He will conduct demonstrations of many of the machines and let you have your own hands on experience of making chocolate in our factory. This also provides the unique experience of tasting chocolate through all of the stages of processing bean to bar.

CHOC302

Learn from our top chocolatiers the techniques of making Theo's award winning ganache recipes. Watch and learn as our talented kitchen staff go step-by-step through each stage of the ganache making process and take home the secrets you'll need to wow your friends and family. Of course, we will be tasting chocolate throughout the night.

CHOC303

Homemade chocolate is a workshop that reproduces the industrial process of chocolate making in your home kitchen. Our product development guru/wizard Nathan Palmer-Royston will give detailed demonstrations on how to roast, winnow, mill, conche, and temper your own homemade chocolate.

CHOC401

Bring your appetite as our CEO Joe Whinney and food scientist Abby Cumin walk you through an extensive tour de taste of Theo's finest chocolates and confections. Learn to taste chocolate like a true connoisseur as they describe the in depth qualities of mouth feel, temper, balance, and finish. By the time you leave you will have the knowledge to pick out the right chocolate for any taste or pairing event.

CHOC402

We explore chocolate beyond dessert as our very own chef and chocolatier Chad Fureck sets the table with a four course savory chocolate exploration. He will walk you through his menu and recipes as well as give hints as to how to use chocolate in your own savory creations. But fear not, no meal would be complete without a spectacular dessert and Chef Chad won't let you down.

CHOC403

Our grand finale evening, we explore the exotic and erotic side of chocolate with special guests Lisa Francoise of Sweet Beauty and the babes from Babeland. The workshop begins with a discussion on the benefits of chocolate and cocoa butter for your skin and body. Then we move into a hands on demonstration of Sweet Beauty's chocolate lotions, scrubs, and facial masks. Finally our sexy instructors will demonstrate more creative uses of chocolate like body painting, sensual eating, and talk about the real scientific relationship between chocolate and love.