



YORK COCOA HOUSE

Welcome to York Cocoa House

At York Cocoa House we love everything chocolate - eating, making, cooking and sharing.

I started my journey being so fascinated by chocolate I set out to learn everything I could about it. The more I learned the more I wanted to share everything quite enthusiastically. When we started chocolate making I was asked by many local schools to assist their chocolate work, our activities have grown and developed in response to requests from teachers and schools wanting to teach, share and learn using chocolate.

We have a very large chocolate library at the Cocoa House that can assist with your own research and chocolate classes that we can certainly recommend. We also have access to a whole host of equipment and materials that you can use in your classes, either by working with us to deliver a workshop or assembly or to use this workshop to deliver your own chocolate lessons.

Our vision is to ensure that York does not lose a rich heritage and identity that created and lead a world class industry. It's important to us that the character of the city is not lost, that it is shared and that it continues to be recognized for the contribution that it continues to make today, be that in the creation of chocolate, the invention of chocolate products, the application of innovative technologies or in the social conscience that created a fairer work place.

I look forward to sharing our love of chocolate with you, if there's any way we can assist please do ask.

Best wishes,

Sophie

EDUCATIONAL CHOCOLATE WORKSHOPS

We have been delivering chocolate workshops in schools for over 6 years, with a whole range of chocolate knowledge to share, we have shaped this into a range of activities that we offer at the Cocoa House for visitors of all ages, or in our educational workshops where we are able to join you in the classroom.

Our workshop has 3 key components to it: The Journey of a Cocoa Bean, Becoming a Chocolate Maker and the Art of the Chocolatier. They can be delivered on their own or creating your own combination ideal for your group.

The Journey of a Cocoa Bean

The Journey of a Cocoa Bean explores the origins of cocoa, it's celebration by the Mayans and Aztec people and discovery by the early Conquistadors. We explore how the cocoa bean was once used as a currency before being made into a sacred drink and eventually brought back to Europe to be adapted to resemble the product we think of today. During this workshop participants are introduced to cacao beans themselves, they are encouraged to smell, look and taste the cocoa bean 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.

Duration: 30 minutes – 45 minutes

Accommodates: up to 300 students at a time

Cost: £180 plus VAT per assembly

Becoming a Chocolate Maker

Becoming a Chocolate Maker provides your class with the support and expertise to make their own chocolate bar from beginning to end. Following the initial assembly we will provide your class or your school your own chocolate making machine that we will use to make chocolate over the course of a week. We will provide you with the equipment, ingredients and safety information to make your own actual chocolate from raw ingredients, exploring and understanding each one as we use them to make our chocolate. We'll be in contact with you throughout the week to test our chocolate and learn about how it is progressing.

Duration: Initially 2 hours, with 30 minutes catch up each day for 3 days.

Makes: 2kg of finished chocolate (suitable for up to 60 participants)

Cost: £250 plus VAT

Includes: Hire of chocolate making equipment, ingredients, instructions, tutorial & moulds

The Art of the Chocolatier

The Art of the Chocolatier explores the tempering process required to work with chocolate that is undertaken by chocolatiers. We explore chocolate with all of our senses to understand the impact these senses have on our consumption. The workshop looks specifically at the changing states of chocolate required when tempering to be able to appropriately work with chocolate. As a group we will take the chocolate through the tempering process, looking at crystal behaviour and encouraging understanding of the heating and cooling process on the changing states of materials. Participants are invited to use the chocolate to create their own chocolate item that can be decorated how they choose that they can wrap up and take home.

Duration 45 minutes

Accommodates – up to 40 students at a time

Cost: £3 plus VAT per participant

JOIN US AT THE COCOA HOUSE FOR A CHOCOLATE ADVENTURE

Join us at the Cocoa House so we can share our love of chocolate with your group, combined with a chocolate discovery around York. Your visit can be enjoyed in 3 components catering groups of up to 15 participants in each group:

- The Journey of a Cocoa Bean – join us in our Cocoa House Chocolate Café to learn about the journey of a cocoa bean discovering how we transform cocoa beans to become chocolate, learning how to make a traditional chocolate drink before making and enjoying our own very special recipe.
- The York Chocolate Mystery – take a chocolate trail around York discovering York's chocolate heritage and putting the pieces of the puzzle together to learn more about how York became the centre of the world's chocolate industry.
- The Art of the Chocolatier – Join our chocolatiers in our workshop to learn how we transform chocolate into all the wonderful creations that we make in the Cocoa House. Participants will create their own chocolate that they can take home to show off, share or just enjoy!

Accommodates:

We can cater for groups of up to 14 participants per group at the Cocoa House. Each group will take the chocolate adventure in rotation, each section lasting between 45mins – 1 hour. Larger groups can be accommodated at one of our partner venues across the city or in the evening once the Cocoa House is closed.

Cost:

Our Chocolate Adventure is available for School groups of up to 16 years of age from £9.50 per child, or for adult groups from £12.50 per person.

Please be aware that on some days during our busy chocolate making period our educational chocolate group workshops may be held in our Chocolate Café or at other venues as there are times that we have to let our Chocolatiers get on with making chocolates. We do our best to ensure that any disturbance is kept to a minimum.

EXPLORE MORE CHOCOLATE LEARNING

We are delighted to be able to offer a range of supported chocolate classes and materials that can support your exploration of chocolate. Use chocolate to capture the imagination and uncover a range of subjects and learning materials, our subject is explored chronologically as we start our journey with a humble cocoa bean at its origin in Central America and the role within Mayan and Aztec civilizations.

The Origin of Cocoa and its discovery

- Geography – the structure of the Rain Forest
- Biology – the growth of a cacao tree
- History – the Olmec, Toltecs, Mayans and Aztec civilizations and their relationship with cocoa
- Communication & Story-telling – hieroglyphics and the art of capturing stories and passing them on
- Maths – Cocoa, the currency that really does grow on trees
- Cookery and understanding other cultures – making original Xocolatlé recipes
- Science – the transformation of cacao into Xocolatlé
- Culture and wider global understanding – the arrival of Hernan Cortes and Spanish Conquistadors

The Arrival of Cocoa in Europe

- History – the journey of cocoa through Europe to England
- Geography – the exploration of new foods and ingredients
- Science and Technology – making the original xocolatlé drink more palatable

The Creation of an Industry

- Science and Technology – making drinking chocolate into eating chocolate
- History – expanding an empire strategically
- Geography – expanding cocoa growing capabilities
- Culture and wider global understanding – the role of leading businessmen
- Science and Technology – exploring industrialization and engineering achievements

The Magic of the Chocolate Makers

- Science and Technology – changing state of materials
- Maths – making chocolate recipes, understanding percentages
- History – discovering York's Chocolate history and its illustrious chocolate makers
- English Literature – the imagination of Charlie Bucket
- Science and Technology – inventing chocolate products
- Maths – Data collection and product design
- Art – Chocolate product design

The Future of Chocolate

- Culture and wider global understanding – exploring with the senses the differences between cocoa
- Maths – the cost of chocolate
- Geography – danger to the Rain Forest
- Culture and wider global understanding – engaging with other cocoa growing countries
- Communication and story-telling – the chocolate factory of the future

CHOCOLATE WORKSHOP RESOURCES

We're passionate about sharing our love of chocolate, we are delighted to be able to support educators to develop and deliver their own chocolate making workshops. Our Chocolate Packages are available to support group learning activities for you to develop and deliver in your classrooms at your own pace:

The Journey of a Cocoa Bean Exploration Box

The Journey of a Cocoa Bean explores the origins of cocoa, it's celebration by the Mayans and Aztec people and discovery by the early Conquistadors.

Included in your exploration box suitable for approximately 30 people:

- 100g Cacao Beans
- 100g Cocoa Nibs
- 300g Cocoa Liquor
- 100g Dark Chocolate
- 100g Milk Chocolate
- Drinking Chocolate Recipes
- 1 Molinillo – drinking chocolate whisk

Provisions: up to 30 students

Cost: £40 plus postage

Chocolate Making Set

Becoming a Chocolate Maker provides your class with the support and expertise to make their own chocolate bar from beginning to end.

- Chocolate grinding machine
- 2Kg Cocoa Nibs
- 1Kg Cocoa Butter
- 1 Kg Milk Powder
- 5 Chocolate moulds

Cost: £350 plus postage

Chocolatiers Starter Set

The Chocolatiers Starter Set explores the tempering process required to work with chocolate that is undertaken by chocolatiers.

Included in your Chocolatiers Starter Set suitable for workshop with 30 participants

- Chocolate hair dryer
- 2 Kg Milk Chocolate
- 250g Chocolate Decorations
- 30 Lollipop Sticks
- Packaging Bags and Ribbons

Provisions – up to 30 students

Cost: £55 plus postage

Chocolate Tasting Set

Discover how to taste chocolate like a professional chocolate taster, discovering different chocolate flavours, ingredients, origins and cocoa species

- Cocoa Beans, Cocoa Nibs, Cocoa Liquor and Cocoa Butter
- 2 Milk Chocolate Samples
- 5 Dark Chocolate Samples
- Chocolate Tasting Instructions and score card

Provisions – available for 10, 20 or 30 participants

Cost: 10 participants £28.50, 20 participants £48.50, 30 participants £65.50

CHOCOLATE WORKSHOPS

If you would like any assistance with learning more about chocolate please do not hesitate to join us at the Cocoa House to discover more. Educational practitioners are welcome to join us for a half-price place on our Chocolate Workshops that we hold at the Cocoa House.

We have chocolate workshops at a range of different levels, drop-in and make Chocolate Lollipop, join us on a Chocolate Taster Workshop, learn specific skills with our Chocolate Master Class Series or join our Chocolate Apprentice Course with a dedicated week to working with chocolate. Our calendar contains all the information and details about booking for our chocolate making events and activities.

Our Chocolate Workshops below are also available for a range of Private Chocolate Packages for groups and parties for all ages and abilities. Our workshop at the Cocoa House is available for groups of up to 14, however we work with partner venues across York to accommodate larger groups when necessary.

Where better to learn than York - The Chocolate City!

Be inspired by York's great Chocolate makers

York has an outstanding chocolate history with Terry's and Rowntree's in York both becoming global brands. Today York is home of the world's most famous chocolate bar: Kit Kat. With so many chocolates created in York, there's lots of love for chocolate here. Come and learn how to make your own chocolates, just how you like them!

Our Chocolate Workshops at York Cocoa House run daily, with something gorgeous and chocolatey to discover most days. Learn how to make your own chocolate products, a new skill, make a special gift or a souvenir for a loved one. Our Chocolate Taster Workshops are an hour in length and require no prior skill or chocolate-making knowledge at all, but a love of chocolate certainly helps.

All ages are welcome but we do ask that children under 12 are accompanied by a participating adult

CHOCOLATE TASTER WORKSHOP PROGRAMME

Monday 4.00pm - Chocolate Making - Cocoa Bean to Chocolate Bar

Tuesday 4.00pm - Create your own Chocolate Bar

Wednesday 4.00pm - Chocolate Truffle Making

Thursday 4.00pm - Chocolate Tasting Tour of the Cocoa House

Friday 4.00pm - Chocolate Model Making

Saturday 10.00am & 4.30pm - Create your own Chocolate Bar

Sunday 11.00am - Chocolate Model Making

Sunday 1.30pm - Chocolate Truffle Making

Our Taster Workshops are 1 hour in length, they are ideal to be combined with our Afternoon Chocolate so you can have a truly decadent chocolate day.

CHOCOLATE TASTER WORKSHOPS

Making Chocolate Cocoa Bean to Chocolate Bar

Take a journey through the world of chocolate, discovering how chocolate becomes chocolatey and how it started off originally being used as money. We're very pleased the Aztecs persevered with the acidic tasting little bean, and you'll understand why when we show you how chocolate was originally created into something gorgeously sweet and creamy as we know it today. During the process you will have a chance to come up with your own chocolatey creation and make your own little chocolate bar using whatever ingredients you fancy.

Our Cocoa Bean to Chocolate Bar Workshop takes place every Monday 4pm – 5pm
Cost: Adults £6.75 Children £4.75

Design and Create your Own Chocolate Bar

Join us to learn how to create your own chocolate bar, all to your own taste and preference. We'll teach you how to temper chocolate, then you'll be able to experiment with different flavours creating your own chocolate bar. We'll then leave them to set before packaging them for you to come back and collect.

Our Chocolate Bar Making Workshop takes place every Tuesday 4pm – 5pm and every Saturday 10.00am – 11.00am and 4.30pm – 5.40pm
Cost: £17.50 per chocolate bar

Chocolate Truffle Making

We'll show you how to create your own chocolate truffles, you'll learn how to professionally temper chocolate so you can hand dip and then decorate your chocolates before beautifully packaging them to take them home to show off, share or just enjoy.

Our Chocolate Truffle Making Workshop takes place every Wednesday 4.00pm – 5.00pm and every Sunday 1.30pm – 2.30pm
Cost: Adults £17.50 Children £12.50

Chocolate Tasting Tour of the Cocoa House

Take a tasting tour of the Cocoa House, learning how to taste chocolate like a professional, discovering how we make our unique chocolates using locally sourced ingredients and tasting single origin chocolates hand made at the Cocoa House.

Our Chocolate Tasting Tour takes place every Thursday 4pm – 4.45pm
Cost: Adults £6.75 Children £4.75

Make Your Own Chocolate Model

Create your own chocolate model that you can paint and decorate beautifully with edible chocolate paints and sweets. We'll show you how to create your own chocolate masterpiece, you'll then learn how to professionally temper the chocolate so you make and decorate your chocolate model before beautifully packaging them to take them home to show off, share or just enjoy.

Our Chocolate Model Making Workshop takes place every Friday 4.00pm – 5.00pm and every Sunday 11.00am – 12.00noon
Cost: £17.50 per Chocolate model

To book visit www.yorkcocoa.co.uk/Chocolate-School

VISITING US AT YORK COCOA HOUSE

Opening Hours

Monday – 8.30am – 6.00pm
Tuesday – 8.30am – 6.00pm
Wednesday – 8.30am – 6.00pm
Thursday – 8.30am – 9.00pm
Friday – 8.30am – 9.00pm
Saturday – 8.30am – 9.00pm
Sunday – 10.00am – 5.30pm

Arriving by Car

We advise that you utilise the Park & Ride facility at Rawcliffe Bar - A1237/A19 junction north of York YO30 5XZ and get the Green Line/2 bus into York and get out at York Theatre Royal. As you exit the bus turn right and head towards the traffic lights, you will see York Cocoa House across the road on the left hand side.

Closer car parking is available at Marygate car park, upon leaving the car park walk through the Museum Gardens as you exit the gardens turn left and walk towards the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

Disabled Parking

Blue Badge holders are able to park directly opposite York Cocoa House on Blake Street

Arriving by Train

York is fabulously connected to the UK railway network, we're only a short walk from the station. As you leave the station turn left and follow the main road into York, across the river, (you will see York Minster across the river - head towards that). As you cross over the river at Lendal Bridge head towards York Minster which will be straight in front of you, until you reach the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

We're looking forward to welcoming you to York Cocoa House soon

3 Blake Street
York
YO1 8QJ

01904 675787

E: chocolate@yorkcocoaahouse.co.uk
www.yorkcocoaahouse.co.uk

For more information about our Chocolate Making Educational Workshops visit
www.yorkcocoaahouse.co.uk/SchoolWorkshops

