



Art
Choc lat



Academy of
Chocolate Arts



Fine chocolate is about taste, style, and integrity and fine chocolate is the medium for our message.

Come, stake your claim to the coveted mantle of a true chocoholic. Join us for a celebration where fellow chocoholics share knowledge, wisdom, and some very interesting stories sprung from their love of chocolate. Linger on in the company of our chocolatier extraordinaire to learn how to make your favourite chocolate confections - from simple bars and lollipops to gourmet pralines and exotic truffles! Learn to marry the flavours of fruits, nuts, and liqueurs with chocolate to create endless possibilities for rich and delectable sweet treats. For those who share an infectious enthusiasm for chocolate, we're eager to greet you with open arms. Welcome to Art Chocolat : Academy of Chocolate Arts.



Art Chocolat is managed by principal teacher and chocolatier, Ms. Arti Dhingra, a graduate of the renowned Valrhona L'École du Grand Chocolat in France.

Art Chocolat is a premier chocolate training academy based in New Delhi, India offering courses in chocolate making, chocolate packaging, and chocolate presentation for amateurs and professionals. The academy provides an in-depth experience on every aspect of the chocolate business to help budding chefs, chocolatiers, and entrepreneurs find their place in the fast-growing confectionery industry.



Professional Chocolatier Program

Learn

Gain Knowledge

Chocolate industry scenario, market players, suppliers, processing methods, tools, equipment, and ingredients.

Experience

Acquire Attributes

Chocolate chemistry, types of chocolate, flavor and texture determinants, products, recipe development.

Have you always aspired to be a chocolatier?

Discover the fine art of chocolate making, from basic ingredients to techniques with moulds, and gourmet chocolate recipes.

We go beyond the cookie cutter approach of other schools that teach a fixed set of recipes, and instead encourage our students to be artisans and creative alchemists thinking out-of-the-box and developing chocolate combinations that are original, experimental, sometimes daring, yet always perfectly harmonious in flavor.

Create

Master Technique

Working with chocolate - tempering, dipping, decorating, molding. Preparing centre fillings, ganaches and fondant.

Accomplish

Build Brand & Business

Positioning yourself as a chocolatier, identifying market niches, maximizing productivity and profitability.

Art Chocolat



Academy of Chocolate Arts

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