

WHO CAN ATTEND

Students  
Businessmen  
**Housewives**  
NGO Workers  
Entrepreneurs  
Owners of Pharma Companies  
Retired People  
Exporters  
Startup



Craft and Social Development Organisation  
In Association with  
The National Institute for Entrepreneurship  
& Small Business Development

(An initiative done by Government of India for developing entrepreneurship  
& small business through workshops, training and research)

## ANNOUNCES

ENTREPRENEURSHIP DEVELOPMENT PROGRAMME ON

# START UP Designer Chocolate Making BUSINESS IN INDIA

## Course Curriculum

### Planning and Marketing of Designer Chocolate Business

- Introduction of chocolates
- Difference between Compound and Pure Chocolate
- Difference between Milk Chocolate, Dark Chocolate and White Chocolate
- Introduction of chocolate essence molds, machinery, and other equipment
- Introduction of different wrapping papers

## Practical Part

- Melting of chocolate
- Plain Bar: Milk Chocolate Bar, Dark Chocolate Bar and White Chocolate Bar
- Flavoured Bar: Hazelnut Bar, Orange Bar, Coffee Bar
- Rocks: Mango Almond, Cinnamon Hazelnut
- Moulded Chocolate: Fennel Chocolate, Ginger Crunch Chocolate, Red Rose Chocolate, Peanut Butter Cream, Triple Espresso Raspberry Jam And Peanut Butter
- Designer Bar: Turtle Tablet, Crispy Crunchy, All Berries Tablet, Fruit And Nut Tablet
- Truffles: Classic Dark, Sesame Truffle, Honey Thyme, Peanut Butter Sizzle, Cinnamon Praline
- Dates Chocolates

## Benefits of Chocolate Making Programme:

- You can setup your own business of chocolate making. Chocolate gift hampers are best alternate to the traditional sweets for all celebrations.
- Chocolate making course will add on to your skill and qualifies you in the world of chocolate making.
- It can also make you an expert in preparing return gifts for any occasion i.e- birthday, anniversary or any festival celebrate it with Handmade chocolates.
- If not full time you can also conduct your seasonal business during wedding seasons, Diwali and Rakhi as handmade chocolates are in demand especially on festivals!
- This three days course will not only teach you how to prepare handmade chocolates but also boost your confidence and give you inner motivation on how to begin your chocolate business from home!

### Training Date:

15<sup>th</sup> - 17<sup>th</sup> September, 2017

### Time:

10:00am - 4:30pm

### Venue:

North Delhi 3484/1, 1<sup>st</sup> Floor  
Narang Colony, Tri Nagar, Delhi- 110035

### Training Date:

15<sup>th</sup> - 17<sup>th</sup> September, 2017

### Time:

10:00am - 4:30pm

### Venue:

E-6<sup>th</sup>, 1<sup>st</sup> Floor, Lajpat Nagar  
Part 2, New Delhi - 110 024

*(Chocolate Making training will be organized on both centers)*

### Fee: Rs. 7000 /-

(Inclusive of Course fee, Soft study material, Classroom, training Lunch, High tea and snacks).  
E-Certificate will be awarded by NIESBUD. It can be verified at [www.niesbudtraining.org](http://www.niesbudtraining.org)

### Bank Details:

Name: Craft and Social Development Organization  
Syndicate Bank Branch: Tri Nagar

Account No 9061 201 00 53997

IFSC: SYNB0009061

Type: Saving

Please send the receipt at

WhatsApp No.: 8860075342

Organized by: **Craft & Social Development Organisation**

Call (CSDO) 8860075340 Email: [sbhasin.2009@gmail.com](mailto:sbhasin.2009@gmail.com)

[www.soapandcosmeticclasses.com](http://www.soapandcosmeticclasses.com)