



VOILOULAND'S CHOCO & PASTRY LEARNING PROGRAMS



Millennium Mall, Tahlia St.
Tel: +966 2 668 4343

Stars Avenue, Malek Rd.
Tel: +966 2 275 4411

www.voilachocolate.com





KIDS LOVE THE WAY THEY LEARN

- * The chocolate school is fully equipped (chef hat, aprons, utensils, ingredients, professional instructors)
- * Kids will work in small groups under the guidance and supervision of chocolatiers and pastry chef introducing them to different techniques, enabling them to create a wide range of treats, starting from simple lollypop moldings to choco castles and from cookies to chocolate cakes.
- * Each kid will take his personalized, beautifully packages creation back home ... if they wait that long before eating it!
- * Lessons given 6 days a week
- * Small group sessions (minimum 20 kids, maximum 24)



CHOCOLATE COURSES

5-6 years	6-8 years		9-10 years	10-11 years	13-14 years
45 minutes	90 minutes		90 minutes	90 minutes	120 minutes
Lollypops	Lollypops + Ballerina shoes to paint with chocolate for girl / Firemen Truck to paint with chocolate for boy	Lollypops + assembly and decoration of a Castle	Lollypops + assembly and decoration of a House	Lollypops + assembly and decoration of a Ladybird	Molding, assembly and decoration of a Turtle
Quick explanation about the program					
Showing video about chocolate's origin and how the chocolate is made					
Welcoming kids at the school and dress them with the apron and hat and dispatch them to their station after having them clean their hands					
Molding of the moulds with 2 lollypops	Molding of the moulds with 2 lollypops and then put them in the fridge				
	Painting of the ballerina shoes or truck	Assembly and decoration of the showpiece			
Un-mould the lollypops					Preparation of the mould and coloring the interior + fill it with chocolate + put it in the fridge
Pack-it in a plastic bag with the ribbon Voilou (pink for girl/blue for boy)					Preparation of the accessories and decoration
					Assembly of the turtle
					Assembly of the accessories + decoration



5-8 years	6-8 years			9-14 years	
60 minutes	120 minutes			120 minutes	
Cookies (10pcs)	Cookies (10pcs)	Muffins (3pcs)	Chocolate Cake	Muffins (3pcs)	Chocolate Cake
Quick explanation about the program					
Welcoming kids at the school and put them the apron and hat and dispatch them to their station after having them clean their hands					
Lay down the cookies dough (pre-made). Cut off the cookies with different shapes. Bake the cookies	Measuring and mixing the ingredients to obtained the dough Put it in the fridge	Mixing the ingredients to obtained the dough Piping the dough in the moulds Bake the muffins	Mixing the dough with the white eggs Bake the cake	Measuring and mixing the ingredients with the flavored fruits or chocolate to obtained the dough Poring the dough in the molds Bake the muffins	Measuring and mixing the ingredients to obtained the dough Bake the cake
Showing video about chocolate's origin and how the chocolate is made					
Decorate the cookies	Lay down the cookies dough (pre-made). Cut off the cookies with different shapes. Bake the cookies Clean your station and prepare the materials needed for decoration. Teacher show how to decorate the cookies Decorate the cookies	Preparation of cream for the muffins decoration Teacher show how to decorate the muffins Decorate the muffins	Clean your station and prepare the materials needed for decoration Teacher show how to decorate the cake Decorate the cake	Preparation of cream and ingredients for the muffins decoration Teacher show how to decorate the muffins Decorate the muffins	Clean your station and prepare the materials needed for decoration Teacher show how to decorate the cake Decorate the cake



PASTRY COURSES