

PROFESSIONAL INTENSIVE

**2 Weeks Intensive
Chocolate Program
Mon-Sat 9am-5pm**

Intake: 12 January 2026



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Fee: MYR 8000

12–24 January 2026

SESSION 1

Enrobing:

- Caramel Ganache
- Truffle
- Caramel Truffle
- Hazelnut Truffle
- Mandola
- Coriander Praline
- Hazelnut Praline

Marshmallow:

- Mango
- Raspberry
- Lime Vanilla

Others:

- Basic Chocolate bars
with nuts
- Cassis Caramel

SESSION 2

• Orange Ganache

- Coffee Ganache
- Raspberry Ganache
- Mango Ganache
- Mint Ganache

Small Bites:

- Mandiant
- Milk Rocher
- Dark Rocher

Spread & Jam:

- Chocolate Spread
- Raspberry Mango

SESSION 3

Enrobing:

- Berry Cinnamon
- Banana Praline
- Hazelnut Orange
- Earl Grey Ganache
- Calamansi Ganache

Pate de Fruit:

- Apricot
- Pear Calamansi
- Lychee

Panning: 2 Types

Bar Chocolate Moulded:

- Coconut Bar
- Gourmet Bar

SESSION 4

• Caramel Seasalt

- Crispy Treat
- Strawberry Peanut Bar
- Tete Swiss

Moulded Bonbon:

- Exotic Caramel
- Baileys
- Rum Ganache

Nougat:

- Chocolate Nougat
- Nut Nougat

Fudge:

- Chocolate Fudge
- Vanilla Fudge



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