

CONSPIRACY CHOCOLATE WORKSHOPS

Bring people together and create a playful space for your group or audience to explore the world of fine chocolate, accidentally learning along the way.

Our mission is to make chocolate more accessible and introduce guests to the process of making chocolate, tasting craft chocolate, familiarising with their palate, and creating their very own pairings. These philosophies go beyond chocolate and touch every corner of the culinary world.

SETTING UP AN EVENT

Category

Are you looking for active or passive participation? Do you want to get your hands dirty or train your palate?

Specific type

Once we know the category, which event within the category is most attractive to your group or audience?

Fine-tune content to match
purpose/goal

Duration, Location, and Gamification!
Fine-tune the content to make this event memorable and fitting to the purpose of organising.

ENGAGEMENT STYLE

FLUID

←→ GUIDED

Communal boards
Flexible setting
Can take place standing/networking

Sitting down
Individual sets
Fully guided experience by Conspiracy



WORKSHOP CATEGORIES

MAKING WORKSHOPS

Hands-on workshops where participants make a chocolate creation

Page 3 - Bean to Bar Chocolate Making

Page 4 - Chocolate truffle making

Page 5 - Holiday specials

Page 12 - Chocolate Pairing Masterclass (advanced)



TASTING WORKSHOPS

Chocolate tastings or pairings, fun and/or educational

Page 6 - Bean to Bar Chocolate Tasting

Page 7 - Creative Chocolate Tasting

Page 8 - Sustainability Chocolate Tasting

Page 9 - Chocolate & Wine Pairing

Page 10 - Chocolate & Whisky Pairing

Page 11 - Chocolate & Tea pairing

Page 12 - Chocolate Pairing Masterclass (basic)



LIVE STATIONS

Live station and activation at events, banquets, conventions, or hospitality

Page 13 - Live Stations



Contact us to create your event

MAKING WORKSHOPS

BEAN TO BAR CHOCOLATE MAKING



Location: Chocolate Lab

Duration: 2 hours +/- 1 hour

Capacity: 8-24 pax

Technicality: high



Tasting



Hands on

RUNDOWN

- Discussion following the steps of harvest and fermentation. of cacao.
- Basic chocolate science.
- Drinking cacao husk tea.
- Peeling cacao beans & tasting cacao at every stage.
- Roasting and stone grinding cacao beans to chocolate.
- Tasting chocolate at different refinement levels.
- Tempering science and methods discussion, demonstration and crash course.
- Participants temper chocolate on marble slab and mould it
- Every participant makes 4 chocolate bars with their choice of toppings to take home.



MAKING WORKSHOPS

CHOCOLATE TRUFFLE ROLLING



Location: Practically anywhere

Duration: 45-90 minutes

Capacity: ≥8 pax

Technicality: Low



Tasting



Hands on

RUNDOWN

- Drinking cacao tea
- Basic introduction to chocolate making
- Simple chocolate tasting to familiarise with ingredients
- Discussion about ganache as a recipe it's role in French Pastry
- Bringing out ganache that was made in advance and allowed to set overnight
- Learning how to shape chocolate truffles and apply toppings
- Every participant makes 8 chocolate truffles of their own to take home in an elegant box



MAKING WORKSHOPS

HOLIDAY SPECIALS

Location: Case by case

Duration: 60-90 minutes

Capacity: ≥8 pax

Technicality: Case by case



Tasting



Hands on



RUNDOWN

- Basic introduction to chocolate making
- Simple chocolate tasting to familiarise with ingredients
- Discussion about structure of the holiday product
- Basic skills training for particular product (such as cacao butter painting, chocolate tempering, etc, depends on the holiday)
- Whiteboard session over steps and relevant science
- Working through the chocolatier step of making the item.
- While it sets, decorating the packaging
- Packaging chocolate products to take home.



TASTING WORKSHOPS

CHOCOLATE TASTING: BEAN TO BAR

OR CHOCOLATE FACTORY TOUR AND TASTING

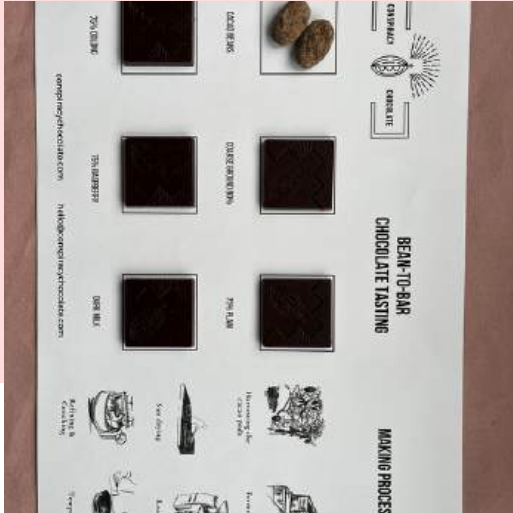
Location: Chocolate Lab or your own venue

At the Lab: together with Factory tour

Duration: 40-60 minutes

Capacity: ≥8 pax (24 max at the Lab)

Technicality: Low or Medium



Tasting

RUNDOWN

- Drinking cacao tea
- Basic introduction to chocolate making
- Simple chocolate tasting to familiarise with ingredients
- Learning how to taste chocolate
- Learning about the composition of chocolate and how it's flavour and aroma are created in the making process
- One by one, tasting the different chocolates during discussion about what makes them unique and their tasting notes



TASTING WORKSHOPS

CHOCOLATE TASTING: CREATIVE

OR CHOCOLATE FACTORY TOUR AND TASTING



Location: Chocolate Lab or your own venue

At the Lab: Together with Factory tour

Duration: 40-60 minutes

Capacity: ≥8 pax (24 max at the Lab)

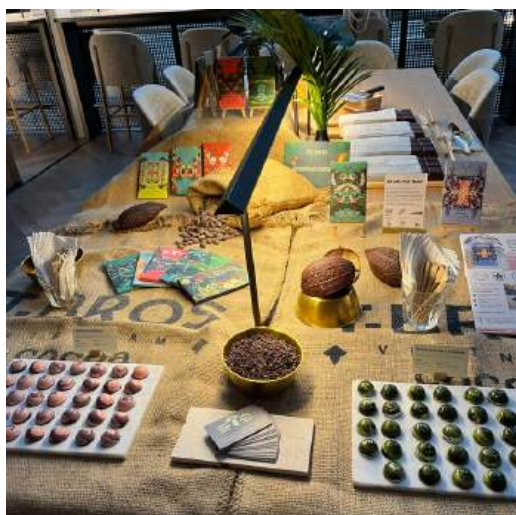
Technicality: Low or Medium



Tasting

RUNDOWN

- Drinking cacao tea.
- Basic introduction to chocolate making
- Simple chocolate tasting to familiarise with ingredients.
- Learning how to taste chocolate.
- Learning about the composition of chocolate and how it's flavour and aroma are created in the making process.
- Learning about inclusions and their impact on the flavour and aroma.
- One by one, tasting the different chocolates during discussion about what makes them unique and their tasting notes.



TASTING WORKSHOPS

CHOCOLATE TASTING: SUSTAINABILITY



Location: Chocolate Lab or your own venue

At the Lab: Together with Factory tour

Duration: 45-90 minutes (flexible)

Capacity: ≥8 pax (24 max at the Lab)

Technicality: Low or Medium



Tasting

The global cocoa and chocolate market is projected to grow from \$48.29 billion in 2022 to \$67.88 billion by 2029.* The commodity's price grew 400% over 2024. By now, everyone has heard rumours about the conditions in the supply chain of cacao, and the crop's recent price hike - but the discussion rarely covers solutions for investors, farmers, producers, and consumers.

What is the impact of cacao on the people who grow and those who trade it, and the natural ecosystem? What can we do about it? Where is the future going?

RUNDOWN

- Brief overview: the business models available to farmers, traders, chocolate makers and chocolatiers.
- Discussion: The challenges of scaling a business in third-world economics
- Tasting: Chocolate made through the different business models
- Overview: The process of making chocolate and its alternatives.
- Overview: How we got here?
- Discussion: What will the future of chocolate look like?
- Tasting: Different varieties of chocolate made responsibly.

* Source: <https://www.fortunebusinessinsights.com/industry-reports/cocoa-and-chocolate-market-100075>

TASTING WORKSHOPS

WINE & CHOCOLATE PAIRING



Location: Chocolate Lab or your own venue

Duration: 40-90 minutes

Capacity: ≥8 pax

Technicality: Low to medium (flexible)



Tasting

RUNDOWN

- Introduction to chocolate making: Terroirs, fermentation, process, styles.
- Introduction to wine making: Terroirs, grapes, ageing, styles.
- Introduction to wine tasting and chocolate tasting (how to taste).
- Introduction to pairing styles: Matching, contrasting, enhancing.
- Guided tasting and discussion around tasting notes and dynamic between the pairs.
- Following the pairs one by one, learning about a different set of parameters in every pair.
- Story telling throughout the workshop by the chocolate makers about the history, science, and harvesting and processing practices.



TASTING WORKSHOPS

WHISKY & CHOCOLATE PAIRING



Location: Chocolate Lab or your own venue

Duration: 40-90 minutes

Capacity: ≥8 pax

Technicality: Low to high (flexible)



Tasting

RUNDOWN

- Introduction to chocolate making: Terroirs, fermentation, process, styles.
- Introduction to whisky making: Regions, fermentation, distillation, ageing, styles.
- Introduction to whisky tasting and chocolate tasting (how to taste).
- Introduction to pairing styles: Matching, contrasting, enhancing.
- Guided tasting and discussion around tasting notes and dynamics between the pairs.
- Following the pairs one by one, learning about a different set of parameters in every pair.
- Story telling throughout the workshop by the chocolate makers about the history, science, and harvesting and processing practices.



TASTING WORKSHOPS

TEA & CHOCOLATE PAIRING



Location: Chocolate Lab or your own venue

Duration: 40-90 minutes

Capacity: ≥8 pax

Technicality: Low to medium (flexible)



Tasting

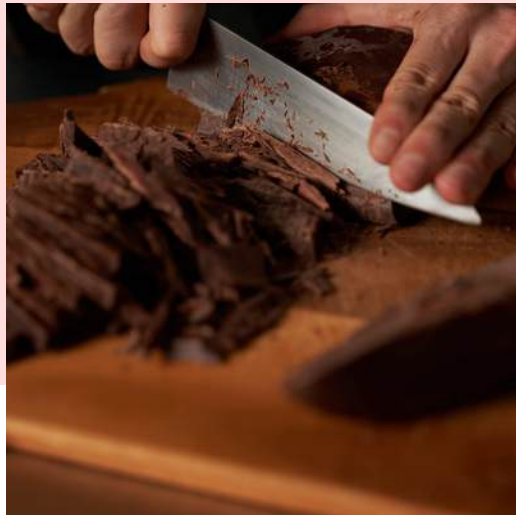
RUNDOWN

- Introduction to chocolate making: Terroirs, fermentation, process, styles.
- Introduction to tea making: Regions, processing, ageing, styles.
- Introduction to tea tasting and chocolate tasting (how to taste).
- Introduction to pairing styles: Matching, contrasting, enhancing.
- Guided tasting and discussion around tasting notes and dynamics between the pairs.
- Following the pairs one by one, learning about a different set of parameters in every pair.
- Story telling throughout the workshop by the chocolate makers about the history, science, and harvesting and processing practices.



TASTING WORKSHOPS

FLAVOUR PAIRING MASTERCLASS



Location: Chocolate Lab or your own venue

Duration: 40-90 minutes

Capacity: 8-60 (20 max at Chocolate Lab)

Technicality: Low or high (different content)



Tasting



Hands on



RUNDOWN

*Only in advanced version

- Introduction to flavour and aroma.
- Introduction to pairing principles from culinary and wine schools of thought.
- Comparison between pairing approaches.
- Detailed introduction to pairing styles: Matching, contrasting, enhancing.
- Discussion around dynamics, chemical reactions, and the human palate's role.
- Guided tasting and discussion around chocolate and another component (Typically tea, wine, or whisky).
- Participants learn to create pairs
- Low technical version: Participants are given a tea/wine to pair with and choose its matching chocolate.
- High technical version: Participants are given tea/wine to pair with, a melted ganache and chocolate shells, and a set of infused tinctures. They adjust the ganache using the set to create a pairing with the beverage.





LIVE STATION



Location: Event venue

Duration: Based on event time

Capacity: based on the event

**Live stations are tailored for the situation,
contact us to plan**

Examples



- Chocolate activation for your events
- Custom chocolate bonbons for tasting at the event
- Handrolled truffles rolled in front of guests
- Custom bars for takeaway gift
- Serving chocolate mini mousse cones
- Tempering demonstration
- Chocolate tasting or pairing

