



THE
CURIOUS
COCOA
COMPANY



SCHOOLS PACK 2026

www.curiouscoco.co.com





ABOUT US

At Curious Cocoa we craft artisan chocolate products from the comfort of our home kitchen. Our offerings include delectable selection boxes, uniquely infused bars, and seasonal treats like hot chocolate stirrers. Each product is hand-made with the utmost care and the finest ingredients, ensuring an indulgent chocolate experience for every customer.

These events are particularly popular for children's birthday parties, providing a fun and educational experience where participants learn the art of chocolate making and create their own delicious treats.

Our workshops and parties not only entertain but also educate, making them a hit for children and adults alike.



EDUCATION PARTNERSHIPS

We are now offering our chocolate making sessions in schools for the children to enjoy as either a school activity or as part of the home economics classes.

About the trainer: Beth Frost - Chocolatier

My chocolate journey has been shaped by learning from some of the most respected names in the craft. In 2008 I spent an intensive week training at the Squires Kitchen Cookery School under the guidance of Mark Tilling, the acclaimed pastry chef and chocolatier, where I developed the core techniques and skills that underpin my work today. More recently, in 2024, I expanded my skills further by completing a chocolate sculpture course with world-renowned sculptor Chris Zammit, focusing on the artistry and structural techniques required to create striking chocolate showpieces. These experiences continue to influence both my creativity and the quality of the chocolate experiences I offer.

I am also a trained Adult Education Tutor - PTLLS



BENEFITS

Science Knowledge

Learning about the chemical reactions that occur during the cooking process can be both educational and fun.

Teamwork and Communication

Making sweets together encourages teamwork and communication, especially if they're working in a group or with an adult.

Creativity and Imagination

Allows children to experiment with flavours, shapes, and colours, sparking their creativity.

Fine Motor Skills

Activities like measuring, stirring, and decorating help improve hand-eye coordination and precision.

Math Skills

Confectionery involves measuring ingredients, understanding proportions, and following sequences, which enhances their math abilities.

Patience and Attention to Detail

Following recipes and waiting for chocolate to set teaches patience and the importance of detail.

EDUCATIONAL TOOLS

We will provide all ingredients, tools, and worksheets.

Education tools:

1. History of Chocolate: As part of the session we will share the fascinating history of chocolate, from its origins with the ancient Mesoamerican cultures to its journey to Europe and how it became the beloved treat we know today.
2. Cocoa Bean Journey: We will explain the process of how chocolate is made from cocoa beans and discuss the journey from harvesting, fermenting, drying, roasting, grinding, and finally transforming into chocolate.
3. Chocolate Tasting: Conduct a chocolate tasting session where participants learn to identify different types of chocolate (dark, milk, white) and flavours.
4. Science of Tempering: We will demonstrate the science behind tempering chocolate and why it's crucial for achieving that perfect glossy finish and snap.
5. Art and Creativity: We encourage participants to get creative by designing and decorating their own chocolate creations.
6. Global impact - we can discuss how climate change is affecting chocolate production.

A lot of fun to learn while indulging in delicious treats!

PACKAGES

- A: £26 per pupil. After a brief introduction into how chocolate is made students will make 4 hand painted lollypops, a personalised bar with toppings, and a bag of truffles. They will also do a tasting session, a quiz and be provided with worksheets and resources to take home. Approximately one hour and 45 mins.
- B: £16 per pupil. Students will make 4 hand painted lollypops and a small bag of truffles. They will also do a tasting session and have worksheets and resources to take home. Approximately one hour.

Suitable for all ages and abilities.

Large groups above 12 students can receive discounts.

Our group leader is DBS checked.

Kent based schools.



CONTACT US



07976 740555



www.curiouscocoaco.com



curiouscocoaco@gmail.com