



**COCOA DOWNSTREAM RESEARCH CENTRE  
MALAYSIAN COCOA BOARD**

Lot 3, Jalan P/9B, Seksyen 13, 43650 Bandar Baru Bangi, Selangor  
Tel : 03-89267800 Fax : 03-89255386  
[http:// www.koko.gov.my](http://www.koko.gov.my)

## **BASIC CHOCOLATE MAKING COURSE**

### **31<sup>st</sup> May– 3<sup>rd</sup> June 2010**

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#### **COURSE REGISTRATION FORM**

Name: \_\_\_\_\_ Identity Card Number: \_\_\_\_\_

Contact Address : \_\_\_\_\_ Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

\_\_\_\_\_ E.mail: \_\_\_\_\_

Organization: \_\_\_\_\_

Position in Company: \_\_\_\_\_

Have you had any chocolate making experience? If yes, please specify:

\_\_\_\_\_

Please send in your registration form together with the course fee of RM1,900.00 (Malaysian) or RM3,800.00 (non-Malaysian) in the form of cheque/Bank draft/Money Order under the name of "**Pusat Penyelidikan Hiliran Koko**" to:

Cocoa Downstream Research Centre  
Malaysian Cocoa Board  
Lot 3, Jalan P/9B, Seksyen 13  
43650 Bandar Baru Bangi  
Selangor.

Attn: Hassan Mohd Ramli / Wan Aidah Wan Ibrahim  
Tel : 03-89267800 , Fax : 03-89255386

**MALAYSIAN COCOA - NATURALLY NUTRITIOUS, DELICIOUSLY HEALTHY**

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**Malaysian Cocoa Board**, the major cocoa research center in Malaysia is pleased to announce its basic course in chocolate and confectionery making. This course will provide participants a basic understanding of making chocolate and confectionery products. It has been designed for individuals or researchers involved in chocolate and confectionery product development or in Q.C department.

**Course content:**

Lecture Topics

- History of cocoa and chocolate
- Wet cocoa bean processing
- Dry cocoa bean processing
- Chocolate manufacturing
- Tempering
- Handmade Chocolate

Practical Exercises

- Pilot plant scale cocoa and chocolate manufacturing
- Tempering
- Chocolate moulding: *Chocolate shell, chocolate bar*
- Enrobing
- Hollow figure
- Chocolate decoration
- Production of centers and fillings for handmade chocolate: *Durian truffle, butter truffle, coffee truffle, orange truffle, splitter truffle, Granola Bar and fondant cream.*

**Registration:** 20 participants will be accepted. Fees should be paid in full with the submission of registration form. Should all places in the course be fully booked upon receipt, it will then be refunded. Any cancellation by participants should be made two weeks before the course begins. Registration fees are not refundable after the closing date. Closing date for registration is on the 14<sup>th</sup> May 2010.

**Course Fee:** The course fee is RM 1,900.00 for Malaysian and RM 3,800.00 for non-Malaysian. The fee will cover materials for theoretical and practical sessions, lecture notes, course bag, apron, beverage breaks, lunch, certificate of attendance, and some utensils for chocolate making, which includes chocolate mould, thermometer and scrapers. The course fee is HRDF refundable under Prolus scheme.

**Instructors :** Officers from Malaysian Cocoa Board.

**Language :** The course will be conducted in English language

**Accommodations:** Registrants are responsible for their own accommodations and transportations. However, arrangement for accommodation can be made upon request.

**Additional Information:** As our course have an emphasis on practical participation, participants are advised to bring suitable white coat or overall. While precautionary steps are taken to minimize accidents, Malaysian Cocoa Board will not be liable for any injuries sustained while attending the course.

**Date:** The course will be held on 31<sup>st</sup> May – 3<sup>rd</sup> June 2010

**Location:** The course will be held at

Cocoa Downstream Research Centre  
Malaysian Cocoa Board  
Lot 3, Jln P/9B, Seksyen 13,  
43650 Bandar Baru Bangi, Selangor.

**For program information please contact:**

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e.mail: [hassan@koko.gov.my](mailto:hassan@koko.gov.my)

Wan Aidah Wan Ibrahim, Tel:03-89271030  
e.mail: [aidah@koko.gov.my](mailto:aidah@koko.gov.my)

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