

The courses are addressed to the clients who want to learn and rationalise the production of chocolate through the use of our moulds.

In every programme you will face the techniques to work with the moulds in the best way, adjusting to the client's needs who will actively participate in the demonstration.

The collection of moulds is brought by the demonstrator while all the equipment necessary to the manufacturing should be agreed on a case by case basis.

Festivity Programme

In order to learn the use of the moulds dedicated to every festivity, in the client's laboratory practical demonstration will be carried out.

Through the use of the three types of chocolate and the food colours you will personalize the creations according to your needs.

Every demonstration foresees the client operation in order to acquire familiarity with the use of the moulds and speeding up the work.

Easter

Objects for Bell LINEAGUSCIO

Objects for Egg LINEAGUSCIO

Small Easter eggs

Easter decorations

How to use coloured chocolate and how to decorate finished objects.

Christmas

Objects for Christmas Tree LINEAGUSCIO

Objects for Christmas Bells LINEAGUSCIO

Christmas Balls LINEAGUSCIO

Christmas decorations

Ideas for a Christmas baskets (chocolate products and biscuits)

How to use coloured chocolate and how to decorate finished objects.

Mother's Day, Father's Day, Valentine's Day and for the little ones

Moulds for every festivity

Techniques to colour the chocolate and to decorate the moulds

Ideas to make them versatile for very occasion

Programme snack and decorations

Recipes for “cremino”, biscuits and little moulds

Ideas for the decoration of shop window cakes

Ideas for some ceremony objects

Programme for ceremony cakes, Chocolate and Fondant

Realization of two small ceremony cakes chosen by the client between Baptism, Marriage, First communion, Birthday, Graduation)

The client needs to have polystyrene to cover or a cake stand already prepared.