

‘Chocolate & Sugar Skills for Chefs’

23 & 24 November 2016

**The Sheffield College & Halifax Hall Hotel, Sheffield
CUBO Rate £575 + VAT and General Rate £690 + VAT
(residential rate includes one night’s bed and breakfast,
lunches and dinner)**

**CUBO Rate £475 + VAT and General Rate £570 + VAT
(non residential rate includes, lunches)**

Why should you attend?

The presentation and flavour of desserts at dinners and functions is a key feature of any event. The dessert is often the final memory of any occasion.

Our 2 day programme will focus on the use of chocolate and sugar for such occasions and this practical course is aimed at chefs who seek to develop their portfolio of skills.

Who should attend?

Professional chefs who already have a good level of craft competence.

The course content will include:-

- Working with Chocolate e.g. tempering, moulding etc.
- Creating Chocolate Desserts
- Chocolate Garnishes
- Chocolate Petit Fours
- Working with Sugar e.g. moulding, blowing etc.
- Creating Sugar Garnishes
- Desserts Featuring Sugar Carriers
- Sugar Centre Pieces

How do we book on this course?

Please follow the link below:

<http://www.universityhospitality.co.uk/seminar/chocolate-sugar-skills-for-chefs/>

Or alternatively, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983/28907

The Trainers

Len Unwin and Mick Burke at Sheffield College

The venue

This training event will be held at The Sheffield College, Granville Road, Sheffield S2 2RL. Further information can be found at:-

<http://www.sheffcol.ac.uk/>

Accommodation, breakfast and evening meal on Wednesday evening will be held at Halifax Hall Hotel, University of Sheffield, Endcliffe Vale Road, Sheffield S10 3ER. Further information about the venue can be found at:

<http://www.halifaxhall.co.uk/our-rooms/>

Timings

We are proposing a 10.00 am start on Day 1 to help facilitate travel arrangements and will arrange to finish at approximately 5 pm. Delegates will then be able to check in at the Hotel for an overnight stay and dinner.

Day 2 will start at 900 am and conclude at 4.00 pm.

It will be "hands on" and we can take 8 residential delegates and 2 non residential delegates. The course will have a maximum of 10 delegates to ensure that we have maximum interaction so skills are practised during the course.

General Information

Delegates will need to bring **2 sets of Chef Whites**.

A maximum of 10 delegates will attend the course to ensure that everyone can practice the techniques.

Car Parking

There should be ample free car parking available at Halifax Hall Hotel, when you find a space, please place a car parking permit in your windscreen, which will be emailed with the joining instructions. However, should you fail to find a space, you may park in any Category R car park on the Endcliffe site, but you will need to collect a car parking permit from the reception at Halifax Hall Hotel and display in your windscreen.

Car parking will also be available at The Sheffield College and details will be confirmed shortly.