



Date: November 19, 2021
Time: 8:30 a.m. to 3:30 p.m.
Host School: The Culinary Institute of Michigan a Division of Baker College
Port Huron Campus
Location: 2000 St Clair Street, Port Huron, MI 48060
Instructor: Chef Scott Twichell, CEPC, Assistant Professor Lead Baking
and Pastry Chef Instructor

Topic: Elegant Chocolates Made Easy

Key learning objectives:

1. Demonstrate processes and techniques in creating chocolates.
2. Successfully temper 3 different types of chocolate couverture.
3. Demonstrate an understanding of the use and care for the tools and equipment used in chocolate shops.
4. Operate different types of chocolate equipment to produce consistent and profitable chocolate candies.

Agenda:

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| 8:30 am | Introduction and light continental breakfast |
| 8:45 am to 10:00 am | The basics of making chocolates demonstration by Chef Scott Twichell, CEPC Assistant Professor assisted by Baking and Pastry students of the Culinary Institute of Michigan |
| 10:00 am to 12:00 PM | Participants work with chocolate and create several types of basic bonbon de chocolat. |
| 12:00 PM – 1:00 PM | Lunch |

1:00 PM – 3:00 PM Participants hand craft custom chocolates to their taste and desired flavor profiles.

3:00-3:30 PM Review and Wrap Up. Recipes and Formulas will be shared

Instructor Bio:



Chef Scott Twichell CEPC has been with the Culinary Institute of Michigan (CIM) for over seven years. Chef Scott serves as the Lead Baking and Pastry Chef Instructor for both CIM Campuses. He has over twenty five years of experience as a pastry chef having held many positions in some of Michigan's top properties such as Iridescence Restaurant, Motor City Casino, The Gandy Dancer, and The Grand Hotel. Chef Twichell holds an associate's degree in culinary arts from Washtenaw Community College and a bachelor's degree in hotel restaurant management from Eastern Michigan University. Chef Twichell studied under Master Confectioner Ewald Notter, at Notter School of Pastry Arts and is an avid ACF Competitor winning several Gold, Silver and Bronze medals for his chocolate centerpiece creations and chocolate displays.

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