

## Calendar of Events

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June 6, 2024

### **Streamlining Success: Delegation Tactics for Chocolate Entrepreneurs**

12:00 PM - 01:00 PM EST

*Join Cathy Ford from Red Owl Business Services for an exclusive session with the Fine Chocolate Industry Association: "Streamlining Success: Delegation Tactics for Chocolate Entrepreneurs."*

*In this webinar, discover how you can focus on what you do best - creating delicious chocolates - by delegating time-consuming tasks to virtual assistants. Learn practical strategies to boost efficiency, reduce stress, and elevate your chocolate business to new heights!*

*Don't miss out on this golden opportunity to unlock the secret to streamlined operations. Reserve your spot now and sweeten your success!*

*Date: June 6, 2024*

*Time: 12:00 p.m. ET/9:00 a.m. PT*

*Cost:*

*Members: FREE*

*Non-Members: \$40*

June 17, 2024  
- June 21, 2024

### **Penn State Chocolate Short Course**

More information is available on their website.

*Who is this for: Current and prospective craft and industrial chocolate makers, with technical and non-technical inclinations*

*What you will learn: During 5 days of vital theoretical and practical lessons you'll learn...*

*All about post-harvest cacao processing at origin and why it really matters  
How ingredient choices impact your chocolate formulation, and how to assess them  
How equipment choices impact chocolate characteristics, and what options are available  
How specific processing choices impact the sensory experience of your chocolate  
Hands-on experience with the full gamut of chocolate processing  
Tasting sessions and feedback for all levels of cacao processing  
Networking with fellow professionals and instructors to build a foundation for future support of your company  
The business of chocolate, product packaging, food safety, and much more*

*Our Instructors: With over 100 combined years of scientific and technical experience in working with cacao & chocolate making, the Penn State Chocolate Short Course instructors include:*

*Sarah Bharath, Cacao Quality Consultant for Meridian Cacao;  
Greg D'Alesandre, Co-founder and Cacao Sourcerer Dandelion Chocolate;  
Lorenzo Datei, Packint Chocolate Machines & Tecnochoc;  
Dr. Alan McClure, Founder Patric Chocolate & Patric Development;  
Dr. Abby Snyder, Cornell University, and faculty from Penn State University with its deep history in cacao and chocolate research.*

*See Penn State's Cacao and Chocolate Research Network.*

*Register for the Penn State Chocolate Short Course.*