

Calendar of Events

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April 18, 2024

Boost Your Sales in 5 Minutes a Day

12:00 PM - 01:00 PM EST

Join us for an exclusive webinar, "Boost Your Sales in 5 Minutes a Day," hosted by an award-winning food writer and chocolate sommelier Estelle Tracy. In this power-packed session, Estelle will unveil the secrets to enhancing your sales with just a few minutes of focused effort each day.

Ever felt overwhelmed by the demands of running a business? Struggling to find the time for extensive sales strategies? Estelle Tracy has the solution! By dissecting various aspects crucial to business success - from social media engagement and PR tactics to customer relationship management and newsletter optimization - Estelle will equip you with actionable steps that can be completed in under 5 minutes daily.

Discover how simple tweaks, such as adding an address to your Instagram bio or crafting compelling email subject lines, can have a significant impact on your sales figures. Estelle's practical insights and time-saving techniques will revolutionize your approach to sales, empowering you to achieve tangible results without sacrificing precious time.

Don't miss this opportunity to revolutionize your sales strategy in just 5 minutes a day!

Date: April 18, 2024

Time: 12:00 p.m. ET

Platform: Zoom

April 6, 2024

- April 7, 2024

Southwest Chocolate & Coffee Fest

10:00 AM - 05:00 PM MST

14th Annual Southwest Chocolate & Coffee Fest

APRIL 6-7, 2024 | 10AM - 5PM

Expo New Mexico | Albuquerque, NM

With 200 vendors, 6 stages, 250,000 square feet of indoor and outdoor facilities, and attracting over 23,000 attendees, this is the world's largest, and most delicious, festival dedicated to chocolate, coffee, and gourmet foods.

Come discover exquisite chocolates, coffees, candies, baked goods and so much more.

Enjoy intimate tasting sessions, hands-on classes, seminars by baristas and bakers, and incredible live music.

More Information and Buy Tickets

April 7, 2024

San Francisco Chocolate Salon 2024

11:00 AM - 05:00 PM PST

*The 16th Annual San Francisco CHOCOLATE SALON
is now officially scheduled for April 7, 2024, from 11am-5pm.*

Where: San Francisco County Fair Building

Hall of Flowers

Golden Gate Park

1199 9th Ave at Lincoln Way

San Francisco, CA 94122

Adults Tickets:

\$20 Motivated Early Bird thru January 31st

\$25 Advance Tickets

**No Tickets at Door*

More Information and Buy Tickets

The original and premier artisan chocolate show on the West Coast takes place this Spring at the 16th Annual San Francisco International CHOCOLATE SALON, in San Francisco. Chocolate aficionados, fanatics, buyers and journalists can experience the finest in artisan, gourmet & premium chocolate in one of the world's great culinary metropolitan areas.

Featuring a delicious selection chosen and curated by the Organizers, the Annual International CHOCOLATE SALON participants have included master chocolatiers, confectioners, and other culinary artisans.

Salon highlights feature chocolate tasting, demonstrations, chef & author talks, and ongoing interviews by TasteTV's Chocolate Television program. (Salon Entry includes all chocolate tastings, demos, etc.). This is the international chocolate festival not to miss!

Supporting and Advancing Small Businesses and Culinary Entrepreneurs since 2007

April 21, 2024
- April 24, 2024

World Cocoa Conference

The schedule is available on their website

The World Cocoa Conference is the leading event for the global cocoa and chocolate sector, bringing together all the stakeholders of the cocoa value chain – governments, cocoa farmers, cooperatives, exporters, traders, manufacturers, brands, retailers, financial institutions, logistics companies, international aid and development agencies, academics, etc. from across the world to exchange views and identify solutions for the sustainability of the sector.

More Information

April 26, 2024
- April 28, 2024

Craft Chocolate Experience

The schedule is available on their website

Sample and shop our marketplace of world-class artisans, attend lectures, taste at pairing classes, and more. The finest chocolate makers, chocolatiers, and industry experts are sharing their products and their love of quality chocolate.

Learn more & buy tickets

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.