

Calendar of Events

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

April 27, 2024

DC Chocolate Festival

10:30 AM - 05:30 PM EST

The DC Chocolate Festival is a celebration of artisan and fine chocolate from the Mid-Atlantic and beyond! This event brings together over 30 chocolate vendors and thousands of chocolate lovers for a day of tasting, talking and learning.

*La Maison Française at
Embassy of France in the U.S.
4101 Reservoir Rd NW
Washington, DC 20007*

To learn more and to buy tickets visit <http://www.dcchocolatefestival.com/>

May 13, 2024

Specialty Chocolate Regional Meet-Up: New England

05:00 PM - 07:00 PM EST

*Indulge in a Decadent Delight at the
Specialty Chocolate Regional Meet-Up New England*

Calling all chocolate enthusiasts and connoisseurs! Mark your calendars for an evening of delectable delights at the Specialty Chocolate Regional Meet-Up New England, set to take place on Monday, May 13, 2024. Hosted by Boston University's esteemed Food Studies Programs, this event promises to be a celebration of all things chocolate, showcasing the finest offerings from the region's most passionate artisans and experts.

The gathering will unfold from 5:00 to 7:00 p.m. ET at 808 Commonwealth Ave, Boston, MA 02446, providing a perfect opportunity for attendees to immerse themselves in the rich world of specialty chocolate. Whether you're a seasoned aficionado or simply curious to explore the nuances of premium cocoa and chocolate products, this event offers something for everyone.

Organized by a coalition of esteemed institutions and industry leaders, including Cocoa Beantown, the Fine Cacao & Chocolate Institute (FCCI), the Fine Chocolate Industry Association (FCIA), and Goodnow Farms Chocolate, the meet-up promises to be a feast for the senses. From artisanal chocolates crafted with meticulous care to educational insights into the production process, there will be no shortage of experiences to savor.

For those concerned about logistics, fret not—ample street and covered parking will be available, albeit with associated costs. To ensure a seamless experience, interested participants are kindly requested to RSVP with José López Ganem at jose@chocolateinstitute.org.

Whether you're seeking to expand your palate, network with fellow enthusiasts, or simply indulge in the pleasures of fine chocolate, the Specialty Chocolate Regional Meet-Up New England offers an unrivaled opportunity to indulge in a decadent delight. Don't miss your chance to partake in this unforgettable celebration of one of the world's most beloved treats.

We look forward to seeing you there!

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.