



SCHOOL AND HOME EDUCATION PROGRAMME ACADEMIC YEAR 2023/2024

At your school or Online

Option 4: Tasting workshop.

£6/8.50 per child

IN SCHOOL or ONLINE: 1 hour per Class for minimum 30 children & maximum 4 classes in one day

Option 5: Tasting and Making Workshop

£7.50/10 per child

IN SCHOOL or ONLINE: 1hr 30mn per Class for minimum 30 children & maximum 3 classes in one day.

Options 1 to 3 of our programme were on our site. These are on hold for now until we can relocate.

SCHOOL AND HOME EDUCATION PRICE LIST ACADEMIC YEAR 2023/24

Workshop Types	Where	Group Size	Year 1 to 7	Total £
OPTION 4: TASTING	AT YOUR SCHOOL	Min 30	£8.50/ child	£255
	OR	Min 60	£6.50/ child	£390
	ONLINE	Or more	£390 +£6/ extra child	Up to 4 classes a day
OPTION 5: TASTING & MAKING	AT YOUR SCHOOL	Min 30	£10/ child	£300
	OR	Min 60	£8/ child	£480
	ONLINE	Or more	£480 + £7.50/ extra child	Up to 3 classes a day

3 Topics to choose from

A – GENERAL CHOCOLATE HISTORY, GEOGRAPHY, PRODUCTION & TRADE

OPT 4: A visit that covers the stages of cocoa production, the countries where it is grown, and world trade in the past and present. It includes chocolate tasting games involving different textures, chocolate origins and flavors.

OPT 5: all the above, plus a mini chocolate making workshop, comprising white and milk chocolate ganache shaping, decorating and wrapping, for the chocolates to be taken home.

B – MAYAN/AZTEC COCOA HISTORY, GEOGRAPHY, TRADE & CONSUMPTION

OPT 4: A visit that covers the stages of cocoa production, the origins of Mayan civilization, their trade and consumption. It includes chocolate tasting games involving different textures, chocolate origins and flavors.

OPT 5: All the above, plus a mini chocolate making workshop, comprising white and milk chocolate ganache shaping and decorating. Labelling and wrapping of the chocolates to be taken home.

C – BIODIVERSITY IN COCOA FARMING & LIVING THINGS AND THEIR HABITATS

OPT 4: A visit that covers the stages of cocoa production, the countries where it is grown, and world trade in the past and present. It includes chocolate tasting games involving different textures, chocolate origins and flavors.

OPT 5: all the above, plus the making of funny monkey faces, using white and milk chocolate ganache, and sprinkles decorations. The chocolates will be wrapped to be taken home.

PLEASE NOTE

- We guarantee you the highest grades of chocolate made with pure cocoa butter and without nuts or traces.
- We adapt to children's diets requirement preparing ingredients without any dairy or soy if needed.

Health Issues: In case of severe allergies, we request the presence of a parent or teacher who will take full responsibility for the child. The museum cannot be held accountable for looking after the wellbeing of the child.

- All our chocolates are free from animal products (except dairy), nuts, gluten, artificial or preservatives.
- Vegan ganache can be made with OAT MILK base milk and white chocolate (gluten, soya and nut free) on request.
- Dairy free chocolate tasting available by prior request.
- Sugar decorations can have allergen traces or E numbers so please make sure to alert us to any type of allergies.

SCHOOLS TERMS & CONDITIONS

For our full Terms and Conditions, please visit:
www.thechocolatemuseum.co.uk/t&c

4. Bookings

We reserve the right to change our published prices at any time. Contractual prices are fixed at the time of booking. All quotes are for illustrative purposes only and are not binding until the event has been confirmed and the quote has been accepted or booking has been completed by the customer or payment has been made.

School will only be able to hold a date when contacting us at info@thechocolatemuseum.co.uk, and reserve it by filling up our booking form online (a link to complete your booking will be sent to you after we agree on a date); a Booking form/invoice will be issued with the invoice reference called the 'booking ID'; (see paragraphs 4.5 and 4.6 for any changes in your booking or for cancellations)

Payment will be due no later than 30 days after the workshop(s); If payment is not received by the agreed date, and at our discretion, The Chocolate Museum will charge 5% interest per week of the total invoice sum.

If the debt remains outstanding for 60 days or more The Chocolate Museum will take steps to recover the debt. The customer will be liable for all costs incurred by any debt collection agency.

We can only guarantee guest spaces for the number booked for at the time of any booking. Any additional places sought to be subsequently booked are subject to availability and current pricing. Please email info@thechocolatemuseum.co.uk for any requirements.

All payments are subject to the terms agreed on the booking form/invoice.

4.4 Food Allergies

All ingredients used in the provision of the services don't contain nuts; To the fullest extent permitted by law, we exclude our liability to you for any allergies or other reactions to nuts, nut products, lactose, soya beans or other food products which may arise outside of our control.

We can provide soya or dairy free ingredients on request.

4.5 Booking Changes

Any change in numbers of participants will have to reach us at least 7 days before the event, or the booking can't be amended to a lower price category

4.6 Booking Cancellations

The sum related to a booking becomes due up to 6 weeks before the event and when a booking ID number has been issued through our online booking system (Checkfront); we encourage our client to ensure that the booking has been accepted by the school before completing it.

Up to 6 weeks before the event, if the booking form hasn't been completed, we reserve the right to offer the date(s) to another school; we can't guarantee a booking until you completed your booking online and obtained a booking ID and this at least 6 weeks before the event.

For cancellation, a written cancellation request will have to reach us at least 6 weeks before the event; any change in numbers of participants at least 7 days before the event; or the booking will be due in full.

4.7 Covid cancellation rules

Covid19 conditions in 2023/24: We will also accept postponing your booking at less than 2 weeks' notice or cancelling it at more than 2 weeks' notice.

4.11 Online Bookings

The same conditions apply for bookings, changes or cancellations. The ingredients will be shipped to safety standards. They will need to be kept at room temperature for option 4 and refrigerated for option 5.

We will provide ingredients dairy or soya free on request.

5 Insurance

Where we provide the services at our premises or at yours, we shall maintain third party public liability insurance of at least £5 million for each or every loss, damage or injury. We can provide a copy of the insurance policy to you upon request at any time.

7.2 Event Changes

The Chocolate Museum reserves the right to move an event to your venue at any time.

When travelling to your external venue, The Chocolate Museum will endeavor to arrive with ample time before the agreed start time of the event but there may be times in which we are delayed due to circumstances which are out of our control. In this case, The Chocolate Museum cannot compensate for losses but will ensure to provide the service in your best interest.

10.3 Marketing

The Chocolate Museum reserves the right to take and retain photographs of any guests except children's faces, who participate in our events and workshops, and we may publish these on any of our marketing channels.

We also consider that any email communication you are having with us entitles us to update you on our events.