



ACTIVITIES
+
SHOP
+
CAFÉ



Classes, Activities & Events

Welcome to **Malta Chocolate Factory**. We pride ourselves on making unique products from quality Belgian chocolate incorporating local and exotic ingredients.

We have a variety of educational offering for schools and youth groups. All our activities can be tailored for the age group attending, and we also include a resource booklet for use in curriculum activities back at school. Activities are described on the following pages.

We like sharing with others. Our events are designed to:

- Share knowledge
- Promote learning
- Create an environment of fun

To contact us:

- Call 7777 3605
- Email events@mcf.com.mt
- Come into our premises in Bugibba and meet our team and view our **Experience Centre**

A Day Without
Chocolate is like a Day
Without Sunshine



About Us

Malta Chocolate Factory came about from the idea of producing quality chocolate products made from the absolute best chocolate sourced from around the world incorporating local and exotic ingredients.

It meant we could showcase the best of Maltese creativity, with our ideas, designs and products being developed and made by award-winning Maltese chocolatiers.

Opening in August 2017 we started producing Maltese inspired products for locals and tourists alike. These proved popular for their amazing taste, beautiful design and focus on quality.

Our biggest asset is our staff. They are passionate about their work and sharing their extensive knowledge of chocolate with people who visit the premises.

It was therefore no accident that we developed a series of workshops in which to share that knowledge with the general public. We built one-hour consumable activities which always had to meet our brand promise of:

- * **Quality**
- * **Experiential**
- * **Value**
- * **Fun**

In this catalogue we list the various programs we have established and invite you to contact us if you would like to discuss any of these further.

Our Events Manager is available Monday to Friday from 10am to 6pm for your enquiries on **7777 3605**, or via email at **events@mcf.com.mt**





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COVID Compliance

In the current climate we as a business are doing everything to allow our events, team building exercises and classes to take place on our premises.

As a result of making sure you are safe our classes and activities workshops will be capped at 15 PAX per group due to COVID compliance with social distancing.

Every person will have their own workstation along with their own equipment for our Chocolate Making experience.

We have a strict rule on mask wearing, until those are seated. Along with hand sanitiser in all the appropriate places in the venue.

We Thank you for continuing to consider our business to bring some much needed joy in these hard times.

The Malta Chocolate Factory





A Free Tour and Talk

Duration : approximately 20-30 minutes

Size : Groups of 20 maximum

Price : Free



This visit is a standing visit in front of our viewing window into our production kitchen. Our staff will talk about the history of chocolate, including where it came from, how it was consumed, it's journey to Europe and the transformation from a revered food of the Gods in Mayan times to the present-day form.

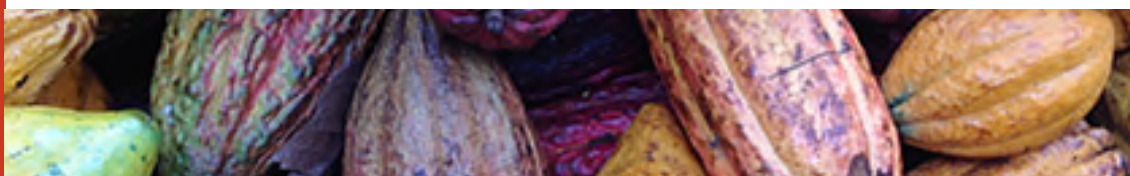
The students watch the chocolatiers in the kitchen as we describe the processes employed to manufacture various chocolate pieces. They also have a taste of each of the white, milk and dark chocolate to understand the difference in flavour brought about by the various ingredients in each one.

Call 7777 3065

or email events@mcf.com.mt
for more information or to
book an activity.



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Classroom Demonstration

Visit Duration : approximately 50-60 minutes

Size : Groups of 50 maximum

Price : €4.00 per student (Teachers and Parents free)



Our expert staff can personalise this visit to suit the age group attending.

This 60-minute classroom-style visit in our Experience Centre above the factory includes a discussion and videos of where chocolate came from, its history over the ages, how it is grown, where it grows in the world, how it is harvested and manufactured from bean to bar. Time permitting, students also form teams to complete a “treasure hunt” of facts about chocolates in the venue.

We then carry out a demonstration of how modern chocolate is made, from tempering, to moulding to piping and filling to the final product. Students are able to taste the chocolates that the chocolatiers make.

We include a resource booklet for students to take away to continue their chocolate education. It can be used for project work at school in various areas such as geography, ecology, history, biology.



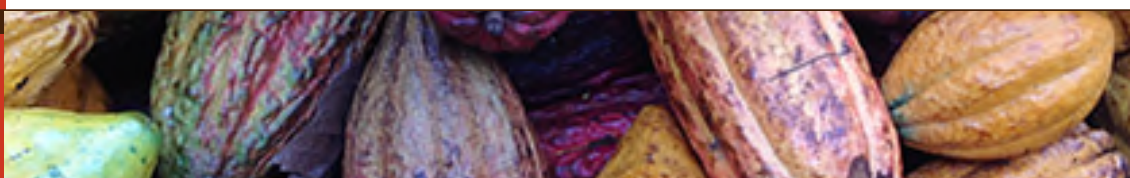
World-wide, far more cocoa beans grow in Cote d'Ivoire (Ivory Coast) than anywhere else. That country is the world's largest producer of cocoa beans; Cote d'Ivoire grows about one-third of the world's annual harvest of cocoa beans. Other top cocoa bean growers include Ghana and Indonesia.

The Cocoa tree grows **Pods** on its trunk and branches. These pods can grow up to 80" long and can be a variety of colours such as green, brown, yellow, orange and red. Inside the pods are the **beans** of the cocoa tree. There are, on average 30-40 beans



in each pod. It is from these beans that chocolate is made.

The pods are harvested by being carefully cut from the trunk and branches. They are then split open using a blunt instrument (a hammer or club). No



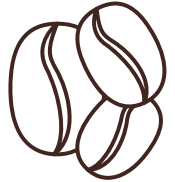
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Hands-on Participation

Visit Duration : approximately 60-75 minutes

Size : Groups of 40 maximum

Price : €7.00 per student (Teachers and Parents free)



Our expert staff can personalise this visit to suit the age group attending.

This hands-on visit to our Experience Centre above the factory includes a discussion of where chocolate came from and a brief look into its history over the ages, how it is grown, where it grows in the world, how it is harvested and manufactured from bean to bar.

Students are then put in charge, as they create their own chocolate masterpieces using piping and decorating techniques. During the activity they learn about the different types of chocolates and how we temper and make chocolates in a production kitchen. Students get to take home and enjoy their chocolate creations.

We include a resource booklet for students to take away to continue their chocolate education. It can be used for project work at school in various areas such as geography, ecology, history, biology.



malta
CHOCOLATE
FACTORY

Fun Chocolate Events for Staff

Looking for something fun to do for an hour?
Why not join one of our chocolate events with a friend.

Our junior chocolatier class is for children aged 5 to 12. They get to make their own take home creations while learning the history of chocolate & how it is made.
€11 per child; special €20 for 2 kids



Our adult chocolate making session has you making coloured chocolate moulded shapes and your own truffles, learning about ganache and the other ingredients that go into making chocolates.
€16.70 per person; special €30 for 2

If you're 18 and over then why not join our cocktail and chocolate masterclass. Make and taste cocktails and pair them with awesome truffles as we explain some of the secrets of both.
€20 per person; special €36 for 2



If you're 18 and over you could learn about how wine is made and how to distinguish different tasting notes. Paired with our awesome truffles to show how to pick the right wine for the right flavour.
€20 per person; special €36 for 2

Book at www.mcf.com.mt

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