



## SCHOOL AND HOME EDUCATION PROGRAMME ACADEMIC YEAR 2020/21

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### Option 1: Chocolate Tasting

#### History and Tasting workshop

**At the Museum** · 1 hour per group of 15–20 (see option 1) OR 2 sessions of 1 hour for a group of 30–40

**At your school:** · 1 hour per group of 30–40 for minimum 60 children (see option 4 below)

**Or ONLINE:** 1 hour per group of 30–40 for minimum 30 children (see option 4 below)

**Description:** A session 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 flavours.

At the museum: Please note that classes of 30–40 will be divided in 2; we'll provide 2 sessions of 1h per group; while one group of 15–20 is in session, the other group of 15–20 will be drawing or having lunch under your supervision in our workshop area

**When:** Monday to Friday, between 10 a.m. and 1 pm (at the Museum) or anytime at your school or online (see option 4).

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### Option 2: Chocolate Making

#### History, Tasting and Making workshop

**At the Museum** · 2 hour per group of 15–36 (see option 2) OR 2 sessions of 2 hour for a group of 60 (Mon & Tue only)

**At your school:** · 1.5 hour per group of 30–40 for minimum 60 children (see option 5 below)

**Or ONLINE:** 1.5 hour per group of 30–40 for minimum 30 children (see option 5 below)

**Description:** This workshop includes the History and Tasting (option 1) plus the making of different types of chocolates. It comprises ganache and fudge shaping, chocolate lollipops, tempering milk chocolate for dipping, decorating and wrapping. All chocolates are wrapped and taken home.

**When:** Monday to Friday, between 10 a.m. and 1 p.m. (at the Museum) or anytime at your school or online (see option 5)

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### Option 3: Maya/Aztec beans to bar

#### Chocolate Tasting, Making and Packaging Workshop

##### At the Museum

**At the Museum** · 2 hour per group of 15–36 (see option 2) OR 2 sessions of 2 hour for a group of 60 (Mon & Tue only)

**We can't run this workshop in your school or online as it requires grinders, but we can focus on Mayans & Aztecs history in option 4 or 5**

**Description:** This workshop includes Mayan history and chocolate tasting, and the making of a dark chocolate bar and wrapper; children will grind cocoa beans into a paste and add ingredients such as honey and spices to make a slab. A wrapper is made and decorated with Maya symbols. This workshop is only available to year 4 and older (due to a hand grinding machine).

**When:** Monday to Friday, between 10 a.m. and 1 p.m. (at the Museum only). (see price table below opt 3).

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### Option 4: History and Tasting workshop

#### At your school or Online

**At your school:** · 1 hour per group of 30–40 for minimum 60 children (2 classes) maximum 4 classes in one day

**Or ONLINE:** 1 hour per group of 30–40 for minimum 30 children

**Description:** 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 flavours. You can request to focus on Mayan history;

**When:** booked Monday to Friday, from 9am (see price table below Opt 4).

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## 5 Tasting and Making Workshop

### At your school or Online

**At your school:** · 1hr 30mn per group of 30-40 for minimum 60 children (2 classes) maximum 3 classes in one day.

**Or ONLINE:** 1hr 30mn per group of 30-40 for minimum 30 children

**Description:** It includes option 4 above (History and Tasting workshop) plus a mini-chocolate making workshop, comprising white and milk chocolate ganache shaping, decorating and wrapping for the chocolates to be taken home. You can request to focus on Mayan history.

**When:** Monday to Friday, from 9am (see price table below).

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## 6 Weekend Tasting and Making Workshop

**Description:** Only Option 2 is available on weekend for 15 children maximum (see description above and price table below). Please be aware that the museum is not closed to the public while we run the workshop so you can expect a bit of disruption from visitors. We don't suggest these days for learning difficulty or disability groups.

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### PLEASE NOTE

**Our Prices:** The prices increase reflect the costs of ingredients and of our qualified team members .

- We guarantee you the highest grades of chocolate made with pure cocoa butter and without nuts
- We adapt to children diets requirement preparing ingredients without any dairy or soy if needed
- Workshops of more than 20 children require 2 members of staff
- We understand that some schools can experience hardship; You can apply for a discount if children are on receipt of free school meals or with very low family income; we will start this year a hardship fund in the hope to be able to subsidise some of the costs, but as an independent museum, we don't receive any grant and sadly can't afford it yet;

**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 coconut milk and dark chocolate (no soy lecithin) by prior request;
- Dairy free chocolate tasting available by prior request;
- Sugar decorations can have allergen traces or E numbers for colours so please make sure to alert us on any type of allergies.

### Organisational Issues:

- Pack lunch is arranged at our premises, usually after the workshop. Allow an extra 30/45 minutes;
- We recommend to have one class per day but we can have 2 classes a day on Mondays and Tuesdays only;
- A maximum of 6 adults are welcome for free on the day to help out. They will be able to participate for free in the tasting workshop but not in the making.
- NEW: For our online workshops, we'll ship the ingredients to your school and run the session on Zoom

### Opening Times:

We are open from Monday to Friday for school bookings only, between 9.30am and 1pm (we are closed to the public during those hours). Saturday and Sunday can be booked at a different price (the museum is open to the public on these days).

**See price table below, thank you**

## SCHOOL AND HOME EDUCATION PRICE LIST ACADEMIC YEAR 2020/21

When & Where	Workshop Types	Group Size	Year 1 to 3 (excl VAT)	Year 4 to 6 (excl VAT)	Year 7 + (excl VAT)	ONLINE (excl VAT)
Weekdays at the Museum	<b>OPTION 1: History and Tasting</b>	Up to 20 21 to 25 26 to 30 30 to 36	£150 flat rate £185 flat rate £220 flat rate £220 + £6.50/child	£150 flat rate £185 flat rate £220 flat rate £220 + £6.50/child	£150 flat rate £185 flat rate £220 flat rate +£220 + £6.50/child	(see opt 4)
Weekdays at the Museum	<b>OPTION 2: History, Tasting &amp; Making</b>	Up to 20 21 to 25 26 to 30 31 to 36	£220 flat rate £280 flat rate £300 flat rate £300 + £9/child	£230 flat rate £300 flat rate £330 flat rate £330 + £10/child	£240 flat rate £315 flat rate £345 flat rate £345 + £11/child	(see opt 5)
Weekdays at the Museum	<b>OPTION 3: Mayan History, Tasting, Making &amp; Packaging</b>	Up to 20 21 to 25 26 to 30 31 to 36	Year 3 minimum £230 flat rate £300 flat rate £330 flat rate £330 + £10/child	£230 flat rate £300 flat rate £330 flat rate £330 + £10/child	£230 flat rate £300 flat rate £330 flat rate £330 + £10/child	N/A N/A N/A N/A
Weekdays  <b>ONLINE</b>  <b>At your school</b>	<b>OPTION 4: History &amp; Tasting</b>	Up to 20 21 to 30 31+  Min 60 61+	N/A N/A  £6.50/ child 60x£6.50 +£5.50 /child	N/A N/A  £6.50/ child 60x £6.50 + £5.50 /child	N/A N/A  £6.50/ child 60x£6.50 + £5.50 /child	£170 flat rate £210 flat rate £210 + £5/child
Weekdays  <b>ONLINE</b>  <b>At your school</b>	<b>OPTION 5: History, Tasting &amp; Mini-Making</b>	Up to 20 21 to 30 31 +  Min 60 61 +	   £8/child 60x£8 + £7/child	   £8/child 60x£8 + £7/child	   £8/child 60x£8 + £7/child	£240 flat rate £280 flat fee £280 + £6.50/child
Weekend at the Museum	<b>OPTION 6: History, Tasting and Making (Same as Opt2)</b>	Up to 15	£220 flat rate	£230 flat rate	£240 flat rate	N/A

## SCHOOLS TERMS & CONDITIONS

For our full Terms and Conditions, please visit:  
[www.thechocolatemuseum.co.uk/t&c](http://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 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](mailto: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](mailto: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.

### 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 won't be amended to a lower price category (see our programme and price list).

### 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.

### 4.11 Online Bookings

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 opt 5.

We will provide ingredients free of dairy or soy on request.

## 5 Insurance

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

Where we provide the services at your premises, it is your responsibility to ensure that you have the appropriate insurance cover in place.

### 7.2 Event Changes

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

When travelling to your external venue, The Chocolate Museum will endeavour 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 to 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.