



EXPERTISE CENTRE  
FOR MASTER CHOCOLATIERS  
FROM AROUND THE GLOBE.

## MASTER CLASS WEEK

In May 2018, Chocolate University will organise a week of exclusive master classes in picturesque Bruges, Belgium. The week will centre on the theme of flavour, which we will approach from four focal points: **Innovation • Technique • Future • Culture**

Spots in these high-level master classes are **very limited**. If you would like to participate in this exclusive international conference held by and made especially for master chocolatiers, please register at [info@chocolateuniversity.be](mailto:info@chocolateuniversity.be)

**Master Class Week**  
28 May 2018 – 1 June 2018  
BRUGES, BELGIUM

**All-in price € 2.500** plus VAT  
Price includes master classes,  
\*\*\*\*hotel accommodation, meals  
and excursions.

# PROFESSORS



**SYLVESTRE  
AWONO**

Sylvestre is a bioengineer master from Gembloux Agro Bio Tech University of Liège (BE) and a master in Entrepreneurship management with more than 20 years experience in the food industry acquired in Raw Material Sourcing, Food Processing, R&D and Business development. Sylvestre is a native from Cameroon where he worked in the family cocoa plantation.



**DOMINIQUE  
PERSOONE**

Dominique is a chocolatier with an extraordinary passion for food and innovative ideas. With his degree as chef, he defines the traditional ways of combining food and finishes every single creation as if it were a complete dish. Having been on numerous expeditions, doing research of taste and sound, the effect of chocolate on the brains, his beekeeping projects are banquets in collaboration with the world's greatest chefs.



**JULIEN  
SIMONIS**

R&D Manager, responsible for cocoa research and sensory analysis in the Chocolate department of Puratos. He has a bioengineer master degree from UCL (BE) and an MBA from Instituto de Empresa (IE, Spain). Julien has worked more than 12 year in the chocolate sector, both in consumer products (NewTree, Godiva) and in B2B (Puratos) companies. Taste is a private passion as well, taking him all around the world to discover new cuisines and enjoying wine tastings at home.



**STÉPHANE  
LEROUX**

Chocolate artist; no other words can describe his skills. His masterpieces look tasty yet it's a shame to touch them. Meilleur Ouvrier de France Pâtissier in 2004 and vice World Champion Pâtisserie, has won first place at the "Chocolate sculpture" in the Las Vegas World Pastry Championship twice, teacher at École Nationale Supérieure de Pâtisserie, ... His resume only begins to reveal his grandeur.



**DAVID  
REDON**

As a Chocolatier – Pâtissier David has mastered the art of making astonishing chocolate desserts, combining the most surprising ingredients into mastery chocolate-art. His philosophical approach to chocolate results in creations filled with passion and commitment. You can trust us, he will show you some of the greatest techniques to get your chocolate bonbons to the next level!



**PATRICK  
DEVOS**

Cooking is a passion. Every day, fresh products are used to create delicious dishes for our guests to enjoy. Over the years, the kitchen has evolved even more towards a healthy cuisine with a focus on organic produce. "I always seek out those who grow a qualitative outstanding product. Farmers with the necessary drive who work their fingers to the bone, but who are passionate about what they achieve."



**MICHEL  
EYKERMAN**

Technical Advisor at Belcolade, always on the lookout for new trends and ideas linked to chocolate. He travels the world to train and inspire customers to work with the different ranges of Puratos chocolate products. Michel Eyckerman joined Puratos 11 years ago after years of working as an artisan chocolate maker. He's now the Technical Advisor for chocolate and chocolate in patisserie, as well as the supervisor of the Belcolade Chocolate Centre.



**JEFFREY  
DE WEYER**

Jr. Technical Advisor Chocolate for the international market. Jeffrey attended a bakery/patisserie course at Piva Antwerpen. He specialized in chocolate and Pastry. After the school period and various internships he immediately started working at Puratos. Jeffrey travels around the world to share his passion for chocolate.



**GUIDO  
VANDENBUSSCHE**

Guido Vandebussche is a zythologist. Zythology is the study of beer and beer-brewing. Guido will be your guide in the chocolate and beer pairings and will enlighten you in the production and tasting of different Belgian beers.



## HOTEL DE' MEDICI



### ACCOMODATION

Located on one of the most romantic canals of Bruges, only few minutes walking distance from the main Market Square in the city centre. With a lounge bar, Japanese garden, health centre and fitness room, this is the ideal place to spend some off-chocolate time.



# PROGRAMME

| DATE       | HOUR          | THEME      | SUBJECT  | SPEAKER   |
|------------|---------------|------------|--|---|
| Mon May 28 | 09:00 - 09:30 |            | Welcome  | Syntra West   |
|            | 09:30 - 12:30 | TECHNIQUE  | The 'Cocoa journey' (incl. fermentation)                       | Sylvestre Awono                                     |
|            | 13:30 - 16:30 | INNOVATION | Rock 'n Roll (factory visit, tasting, inspiration...)          | Dominique Persoone                                  |
|            | 19:00 - 22:00 | CULTURE    | About the jungle   | Dominique Persoone & Eddy Van Belle                 |
| Tue May 29 | 8:30 - 10:00  | TECHNIQUE  | How to describe chocolate flavour?                             | Julien Simonis                                      |
|            | 10:00 - 12:30 | TECHNIQUE  | Fat- & sugarbloom, Shelflife and Tempering (theory + practice) | Michel Eyckerman & Jeffrey De Weyer                 |
|            | 13:00 - 15:30 | TECHNIQUE  | Ganaches (theory + practice)                                   |   |
|            | 19:00 - 22:00 | CULTURE    | Chocolate and Beer   | Guido Vandebussche                                  |
| Wed May 30 | 09:00 - 12:00 | TECHNIQUE  | Panning & Enrobing   | Michel Eyckerman & Jeffrey De Weyer                 |
|            | 13:00 - 19:00 | INNOVATION | Chocolate Art  | Stephane Leroux                                     |
|            | 19:00 - 22:00 | CULTURE    | Chocolate walk through Bruges                                  |   |
| Thu May 31 | 09:00 - 12:00 | FUTURE     | Healthy Chocolate: sugar free and nutritional                  |   |
|            | 13:00 - 18:00 | TECHNIQUE  | Crazy Chocolate  | Dominique Persoone & Michel Eyckerman & David Redon |
|            | 19:00 - 22:00 | CULTURE    | Diner  | Patrick Devos                                       |
| Fri June 1 | 09:00 - 12:00 | FUTURE     | Sustainability: why, what, how? + factory visit                | Sylvestre Awono                                     |
|            | 13:00 - 18:00 |            | Graduation ceremony  |   |

\* program may be subject to change