



**Saturday 15<sup>th</sup> October**

<b>11.30am</b>	Phil Usher, Group Pastry Chef, Caprice Holdings/The Ivy	DEMO: The Ivy's exclusive Chocolate Week dessert, Bolivian Wild Chocolate & Mandarin Bombe
<b>12.00pm</b>	Rasmus Bo Bojesen	TALK: From bean to bar... in the bathroom!
<b>12.30</b>	Will Torrent, Chocolate Consultant	DEMO: Ordinary Cakes with Extraordinary Flavours
<b>1.00</b>	Keith Hurdman, Thornton's Master Chocolatier	TASTING: Thornton's Centenary Flavours 2011/2012
<b>1.30</b>	William Curley	TASTING: Nostalgia range
<b>2.00</b>	Maricel Presilla, Food Historian	TALK and TASTING: Maricel discusses her experiences with chocolate
<b>2.30</b>	Paul a Young	TASTING: Inspirational chocolates
<b>3.00</b>	Angus Thirlwell, Co-founder, Hotel Chocolat - Rabot Estate	TASTING: The latest harvest from Saint Lucia
<b>3.30</b>	Frank Homann	TALK: Rescuing heritage cocoa plants – Frank's regrafting project
<b>4.00</b>	Edd Kimber, Great British Bake Off Champion 2010	DEMO: Chocolate recipes from Edd's new book, The Boy Who Bakes
<b>4.30</b>	Philipp Kaufmann, Original Bean	TASTING: How to stop Climate Change: Eat better Chocolate!
<b>5.00</b>	David Demaison, Cacao Cuisine Development Chef, Hotel Chocolat	DEMO: Sea bass with a red wine and cacao sauce, Hotel Chocolat's restaurant in St Lucia.
<b>5.30</b>	Lindt	TASTING
<b>6.00</b>	Ecuador	DEMO: Truffle making demonstration
<b>6.30</b>	Paul a Young, Mott Green and Martin Christy	Q&A: Everything You Ever Wanted to Know About Chocolate



**Sunday 16<sup>th</sup> October**

<b>11.30am</b>	Andrew Garrett, Valrhona	Demo: A recipe from Valrhona's new book, Cooking with Chocolate
<b>12.30pm</b>	Mott Green, Grenada Chocolate & Chantal Coady, Rococo Chocolate	TALK: Building the only Tree-To-Bar chocolate-making cooperative in the world
<b>1.00</b>	Rasmus Bo Bojesen	TALK: From bean to bar... in the bathroom !
<b>1.30</b>	Ecuador	DEMO: Truffle making demonstration
<b>2.00</b>	Bill McCarrick, Sir Hans Sloane	DEMO: The versatility of our unique Drinking Chocolate Beads
<b>2.30</b>	Mikkel Friis-Holm	TALK: A Nordic approach to beans and origins.
<b>3.00</b>	Angus Thirlwell, Co-founder, Hotel Chocolat - Rabot Estate	TASTING: the latest harvest from Saint
<b>3.30</b>	Marie Van Branteghem, Valrhona	TASTING:
<b>4.00</b>	Paul Wayne Gregory	TASTING: Why indulgence is everything - Paul's new indulgence range
<b>4.30</b>	The Great Chocolate Cake Off	Our judges give their verdict on the top five entries before announcing the winner of the baking competition

Schedule subject to change.