

Step into the sweet world of **Janice Wong**, Singapore's renowned pastry chef, with her exclusive Chocolate Workshop. Janice's innovative approach to dessert making has earned her acclaim worldwide, and now she invites your clients to experience the artistry of chocolate making firsthand.

This workshop is perfect for both leisure travellers and MICE groups, offering a fun and interactive experience that blends education with indulgence.

Participants will:

- **Learn the Craft:** Discover the process of bean-to-bar chocolate making.
- **Taste Unique Flavors:** Enjoy chocolates from various origins.
- **Create Personalized Bars:** Craft and take home custom chocolate creations.







A Native Singaporean, Janice fell into the world of culinary arts by chance through a life changing farm trip in Melbourne, Australia.

Since then, her pursuit of perfection in imperfection and imperfection in perfection has never stopped in testing the limits and boundaries of traditional dessert, chocolate and pastry making.

She has learnt from some of the world's best chefs, including US luminaries Thomas Keller and Grant Achatz, virtuoso Spanish chocolatier Oriol Balaguer, and prodigious French pastry chef Pierre Hermé.

pure imagination



"PURE IMAGINATION™" is an adventurous of cacao dreamed up by award-winning Chef Artist Janice Wong. Working directly with farmers in cacao-rich regions to source process and blend an exclusive batch of bean-to-bar chocolate, these are true artisanal products.

Take a bite and enjoy pure imagination.



Taste and learn about raw cacao and how chocolate is made Hands on coaching and tempering of chocolate.



Pure Imagination Bean to Bar Chocolate Appreciation Workshop

Basics of what makes a Bean to Bar Chocolate!

Learn:

- Introduction to the processes of chocolate
- Learn the difference between a regular chocolate bar and a bean to bar chocolate and see how a bean to bar chocolate is made.

Taste:

During the class, you will taste the different stages of the journey of cocoa, different origins of chocolate from various countries.

Take Home:

At the end of class, take home a 40g bar of Pure Imagination single origin bean to bar chocolate.



Duration: Approx 1 hours



Duration: Approx 1 hours

Pure Imagination Bean to Bar Chocolate Journey Workshop

Learn:

- Brief introduction of bean to bar chocolate
- Create your own chocolate bar with various toppings and colours.

Take Home:

- 4pcs 40g chocolate bar made by you.
- 4pcs Greeting Cards

After demonstration:

- A cup of hot cocoa
- A slice of chocolate cake shared with 2 participants

Pure Imagination Festive Chocolate Painting Workshop

"Paint and design your own" – Festive series

Comes with:

Festive special | A set of Janice Wong™ edible paints | Takeaway packaged with greeting cards

Duration: Approx 1 hours



Reach out to us to learn more about these exceptional experiences!

Contact us at mkt@thetraveller.sg or +(65) 6225 2777 for bookings

<p>FIT Bookings</p> <p>Chirajit (India) chiranjit@thetraveller.sg</p> <p>Gina (Philippines) gina@thetraveller.sg</p> <p>KT (Asean & North Asia) kaiteng@thetraveller.sg</p> <p>Tony (Australia, Europe, USA, Middle East, & Other Western Market) tony@thetraveller.sg</p>	<p>Group Bookings</p> <p>Audrey (Philippines) audrey@thetraveller.sg</p> <p>Edith (Sri Lanka & Bangladesh) edith@thetraveller.sg</p> <p>Edwin (North Asia) edwin@thetraveller.sg</p> <p>Quennie (Australia, Europe, USA, Middle East & Other Western Markets) quennie@thetraveller.sg</p> <p>Sudip (India) sudip@thetraveller.sg</p>	<p>MICE</p> <p>Quennie (All Markets) quennie@thetraveller.sg</p> <p>Sudip (India) sudip@thetraveller.sg</p>
---	--	--

We look forward to hear from you and sincerely hope that we can render our services in Singapore and Malaysia.

With Best Regards,

 **Yvonne Low**
Executive Director
M: (+65) 9817 3143 E: yvonne@thetraveller.sg

**Leisure Travel & MICE Experts
Tailored Experiences for all Your Clients Needs**

SINGAPORE | MALAYSIA

www.thetravellerdmc.com

<p>Contact: +(65) 6225 2777</p>	<p>Email: mkt@thetraveller.sg</p>	<p>Follow us:  </p>
--	--	---